

Mars bar cookies

Equipment

Weighing scales

Wooden spoon

Plastic mixing bowl

Tablespoon

Measuring jug

Baking tray

Tin plate

Ingredients

40 g caster sugar

20 g light brown sugar

80g unsalted butter

1 egg yolk

100g self raising flour

$\frac{1}{2}$ teaspoon vanilla essence

1 Mars bar - chopped up

Method

1. Light oven gas 5 or 180c
2. Cream egg yolk, butter and sugar together in mixing bowl
3. Add vanilla essence.
4. Combine flour and half Mars bar to form a soft dough
5. Roll one tablespoon of mixture into a ball.
6. Place on baking tray flatten gently with 3 fingers
7. Bake for 15mins or until golden brown
8. Transfer to cooling rack to cool.