Christmas in a jar

White Chocolate and Cranberry Cookies

Ingredients required:
125g Melted or cooled butter
1 egg
1 teaspoon of vanilla extract

Cooking Method:

1) Preheat oven to 190 degrees Celsius
2) Line two baking trays with greaseproof paper
3) Empty the contents from the jar and give it a little mix
4) In another small bowl or jug combine butter, egg & vanilla extract and whisk
5) Add the wet ingredients into the jar contents and stir until the mixture is combined
6) Shape the mixture into balls (golf size balls) and place them onto the lined trays (Make sure there is space between each ball approximately 5cm as they will flatten whilst baking)
7) Bake in the preheated oven for 10-12 minutes

Allow the cookies to cool before removing
Serve and enjoy!

Ingredients:
Wheat flour: (wheat flour, calcium carbonate, Iron, Niacin, Thiamine)
Baking Powder Raising agents (E450 diphosphates) E500 (Sodium carbonates), Maize starch
Bicarbonate of soda: Raising agents, (E500 sodium carbonates)
Salt: Salt, anti-caking agents sodium ferrocyanide
Soft brown sugar, Caster sugar, Rolled oats
Dried cranberries: cranberries, sugar, sunflower oil
White chocolate: sugar, cocoa butter, dried whole milk, emulsifier, (sunflower lecithin's), flavourings
Peppermint candy: sugar, glucose syrup, flavouring, colours, titanium dioxide, carmine, copper complexes of chlorophylls and chlorophyllin's

On behalf of Rickmansworth Park School thank you for purchasing 'Christmas in a jar' all profits will be donated to the school.