

Santa's Favorite Cookies

Ingredients



One Egg



1 tsp Vanilla Extract



1/2 tsp Baking Powder



220g Chocolate Chips



1 tsp Salt



115g Melted Butter



155g Flour



30g Mini Marshmallow



100g Granulated Sugar



165g Brown Sugar

Pudding



Santa
ACADEMY



Instructions

1
Preheat the oven to 350°F (180°C).

2
In a large bowl, whisk together the sugars, salt, and butter until it is lump free.

3
In a separate bowl, crack the egg and whisk together with the vanilla extract, making sure there is no shell. When it's been perfectly whisked, add to the large bowl and fold into the mixture.

4
Sift in the flour and baking soda, then fold with a spatula – be super careful not to overmix, it wouldn't be good for the texture.

5
Pop in the chocolate chunks and mini marshmallows, fold it all together in one big lump, then pop the dough in the fridge for 30 minutes.

6
Line the baking tray with baking paper.

7
Scoop the cookie dough with an ice-cream scoop onto the tray, leaving at least 10 cm between each cookie. Remember to also leave 4 cm from the edges of the baking tray so that the cookies can spread evenly.

8
Bake for 13-15 minutes.



Let's Bake
with Peppa
Pudding

