

Apple jack cookies

4 portions

Ingredients

Plain flour - 190g
Butter - 65g
Egg - 1
Bicarbonate of soda - ½ tsp
Brown Sugar - 70g
Nutmeg (optional) - 1tsp
Apple, grated - 130g

Method

1. Heat the oven to 190c/170c fan/Gas 5
2. Line a couple of baking trays with grease proof paper
3. Beat together the sugar, butter and egg in a large bowl until light and fluffy
4. Sieve together the flour, nutmeg and bicarb and stir into the butter mix
5. Squeeze the apple to remove any juice and then stir in the grated apple to form a dough
6. Using 2 teaspoons, place small balls of dough on to the baking sheets about 2 inches apart
7. Bake for 8 to 10 minutes or until light brown
8. Remove from the oven and transfer cookies to a wire rack to cool

Chefs Tips

1. Grate the apple when it's needed to prevent it going brown
2. No nutmeg? Try cinnamon

Health and Safety tip or fun fact

Remember - All cooking appliances vary in performance, these cooking instructions are guidelines only.

Please note: No allergens are displayed on this recipe as allergens may vary between Busy Bees nominated suppliers, and external suppliers such as supermarkets. As this recipe may be used internally and externally, please check allergens carefully from any supplier produce is purchased from.

