



Chanukah Chocolate Coin Cookie Recipe



Recipe makes approximately 9 cookies



Ingredients

100g



100g of flour

45g



45g sugar

50g



50g margarine

Cold water



1 tablespoon cold water



1 teaspoon vanilla essence



9 chocolate coins



What you will need:



Ingredients



1 mixing bowl



Weighing scale (if you make this recipe again)



1 tablespoon



1 teaspoon



baking paper



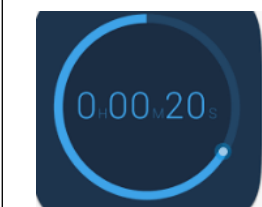
baking tray



oven



Oven gloves



Optional: Timer/ watch



You can ask someone for help if you need



How to make Chanukah Cookies



1. Put the **oven** on **temperature 190 °C**. You can ask someone for help if you don't usually use the oven by yourself.



2. Cover your **baking tray** with **baking paper**.



3. Put **100g** of **flour** into a **mixing bowl**



4. Add **50g** of **margarine** into the **mixing bowl**



5. Gently mix the **flour** and **margarine** together though your fingers so that they look like breadcrumbs.



6. Add **45g** of **sugar** to the **mixing bowl**.



7. **Mix** it well with a spoon



8. Add **1 tablespoon** of **water**



9. Add **1 teaspoon** of **vanilla essence** into the **mixing bowl**



10. **Mix** all the ingredients together to make a ball of dough. If it's a bit sticky, add a bit more **flour**.



11. Use your teaspoon to make **9** small balls of dough



12. Roll each ball of dough in your hands to make 9 equal balls of dough. You may get more or less depending on your mixture.



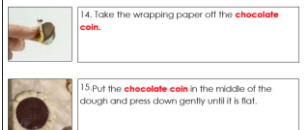
13. Put the small ball of dough on the baking tray. Leave a gap between each dough ball.



14. Take the wrapping paper off the **chocolate coin**.



15. Put the **chocolate coin** in the middle of the dough and press down gently until it is flat.



16. **Repeat steps 14 and 15** until all your dough balls have got a chocolate coin inside them.



17. Put your **oven gloves** onto your hands. If you don't usually use the **oven**, you can ask someone else to put the cookies into the **oven** for you.



18. Put the **baking tray** of cookies into the **oven** carefully. The **oven** will be hot.



19. Close the **oven door** and leave the pastry dough in the **oven** for **8-10 minutes** until they look a golden colour.



Caution
Hot



20. Put your **oven gloves** back on and take the **baking trays** of cookies out of the **oven**.



Caution
Hot



21. You need to wait at least 20-30 minutes and wait until the chocolate is cool before eating them.



22. Whilst you are waiting for your cookies to cool down, you can tidy up.



Caution
Hot



23. Check your cookies are cool before eating them



Enjoy and wishing you a Happy Chanukah from everyone at Kisharon Langdon!