How to bake the cookies

Extra ingredients you will need to add:

200g unsalted butter, softened

4 tbsp golden syrup

2 tsp vanilla extract/essence

Method

1. Preheat the oven to 180 degrees C/350degrees F/Gas mark 4.
2. Beat the butter and sugar with an electric whisk until it is creamy and light.
3. Add the golden syrup into the mix along with the vanilla extract/essence.
4. Take the crushed chocolate and pour it into the bowl.
5. Turn the dough mix into a ball.
6. Place onto a floured surface.
7. Roll out until 1 cm thick.
8. If you plan to hang these on your tree, poke a hole in the centre with your index finger.
9. Place the cookies onto a grease proof tray. Allow enough room for them to expand while baking.
10. Bake for 12 minutes or until golden brown.
11. Allow the cookies to cool in the tray before moving them to a wire rack.
12. Once they a completely cool thread the ribbon through the hole (optional).
13. Enjoy your cookies.

By Sianna