

## CHANUKAH COOKIE RECIPE



Recipe makes approximately 12 cookies



### Ingredients



100g

100g of flour



50g

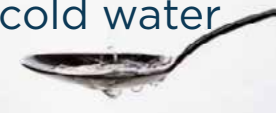
50g sugar



50g

50g margarine

cold water



1 tablespoon cold water



1 teaspoon vanilla essence



Coloured sprinkles



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**What you will need**



Chanukah cookie cutters



Ingredients



1 mixing bowl



wooden spoon



1 tablespoon



1 teaspoon



Rolling pin



## CHANUKAH COOKIE RECIPE



baking paper



baking tray



oven



Oven gloves



Optional: Timer/ watch



Weighing scale  
(if you make this recipe again)



You can ask someone for help if you need



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### 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**.



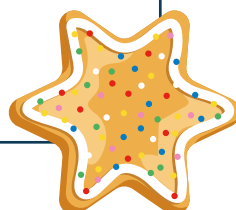
**3.** Put **100g** of **flour** into a **mixing bowl**.



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



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



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6. Add **50g** of **sugar** to the **mixing bowl**.



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



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



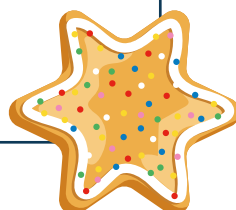
9. Add **1 teaspoon** of **vanilla essence** into the **mixing bowl**.



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 a **rolling pin** to roll out the mixture until it is flat.



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**12.** Choose which **cookie cutters** you want to use and press them into the dough one at a time.



**13.** Carefully take off the cookie shapes you made and put them onto the **baking tray**.



**14.** Leave 2 finger spaces between each cookie on the **baking paper** so that they stay neat in the **oven**.



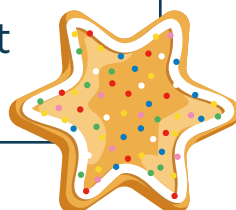
**15.** If you have spare dough, roll it into a new ball. You can go back to step number 11 again until you finish all your dough.



**16.** You can choose to put **sprinkles** on top of your pastry dough if you like.



**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.



## CHANUKAH COOKIE RECIPE



Caution  
Hot



**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 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**.



**21.** Put the **baking trays** on the kitchen top to cool down. They will be too hot to eat.



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



**23.** Wait about 20 minutes for your cooking to cool down before trying them. **ENJOY!**

