



## Angie's Cookies

Ingredient	10 Portions	50 Portions	100 Portions
Plain Flour	300g	1.5kg	3kg
Baking Powder	0.5tsp	2tsp	4tsp
Soft Margarine	200g	1kg	2kg
Caster Sugar	200g	1kg	2kg

### Key Points

You can roll this biscuit dough into a sausage shape and wrap in cling film to freeze for later use.

### Method

1. In a planetary mixer combine all the dry ingredients and mix together well
2. Mix in the margarine and combine well
3. Line a tray with parchment paper
4. Use a small ice cream scoop to portion the cookie mix and leave in small piles (leave plenty of room between as they will spread on the tray)
5. Bake at 180 °C for 15 – 18 mins
6. Cool

**Allergens** Wheat, Milk