

# Butterscotch Cookies

Allergens – **Gluten**, **Milk**

## Ingredients

---

Quantity	Ingredient
300g	<b>Margarine</b>
300g	Soft Brown Sugar
450g	<b>Self-Raising Flour</b> (contains <b>Wheat</b> )
45g	Syrup



## Method

---

1. Lightly oil baking trays.
2. Cream the margarine and sugar. Add the syrup
3. Sift the flour and incorporate into the mixture.
4. Place heaped teaspoons of the mixture on the trays and flatten slightly.
5. Bake at 180° C, 350° F Gas Mark 4 for 15 minutes.
6. Remove from the oven. Leave for 2 to 3 minutes, then place on a cooling wire rack.

### Nutritional Content per 45g

Energy (kcal)	Fat (g)	Saturated Fats (g)	NME Sugar (g)	Total Sugar (g)	Salt (g)	Carbs (g)
= 247	= 12.7	= 2.6	= <b>17.0</b>	=17.3	= .5	= 34.

**Portion size** - Primary – 1 cookie = 45g