

# Chocolate Cookies

Allergens – **Gluten**, **Milk**

## Ingredients

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Quantity	Ingredient
220g	<b>Margarine</b>
220g	Soft Brown Sugar
300g	<b>Self-Raising Flour</b> (contains <b>Wheat</b> )
20g	Cocoa Powder
30g	Syrup



## Method

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1. Lightly oil baking trays.
2. Cream the margarine and sugar. Add the syrup
3. Sift the flour and cocoa powder 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 10 minutes.
6. Remove from the oven. Leave for 2 to 3 minutes, then place on a wire cooling tray.

## Nutritional Content per 45g

Energy (kcal)	Fat (g)	Saturated Fats (g)	NME Sugar (g)	Total Sugar (g)	Salt (g)	Carbs (g)
= 179.	= 9.5	= 2.0	= <b>12.3</b>	= 12.6	= .4	= 23.8

**Portion size** - Primary – 2 cookies = 45g

Reviewed October 2018