

Surprise Easter cookies

Makes 15-20

1tbsp Heinz Tomato Ketchup

110g butter

55g caster sugar

55g brown sugar

1 egg, beaten

2tbsp maple syrup

300g plain flour

1tsp baking powder

2tsp ground ginger

1/2tsp cinnamon

1/2tsp ground nutmeg

1 Preheat the oven to 170°C/gas mark 3.

Measure out your ingredients carefully.

2 Cream the butter and sugars together in a bowl.

3 Add the egg, Heinz Tomato Ketchup and syrup to the bowl and give it a good stir.

4 Sieve the flour, baking powder and spices into a bowl and then stir it into the wet mixture. **5** Knead to combine. Wrap in clingfilm and put in the fridge for 10 minutes.

6 Dust a clean surface with flour so that the dough doesn't stick to it. Roll out the dough to about 1/2cm thickness. Cut into shapes and bake for 15 minutes until golden brown.

7 Allow to cool on a wire rack before icing.

Fat	5g	Carbs	7g	Energy	71kcal
Protein	.4g	Sodium	.1g	Fibre	0g



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