

Orange & Raisin Cookies

INGREDIENTS

- 150g (5 oz) plain flour
 - 100g (4 oz) granulated sugar
 - 100g (4 oz) softened butter
 - 1 large egg (beaten)
 - 2.5 ml (½ level teaspoon) baking powder or self raising flour
 - ½ level teaspoon salt
 - ½ level teaspoon vanilla essence
 - 100g (4 oz) seedless raisins
 - 15 ml (1 tablespoon) grated orange rind (make a nice fresh orange juice with the fruit while you're baking to make up for the cookie sins!)
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PREPARATION

- As your mother always told you, wash your hands!
 - Grease 3 baking sheets
 - Place all ingredients (except the raisins and grated orange rind) into a large bowl
 - Beat lightly with a spoon, creaming it until it's nice and light (alternatively try to low calorie burning option of using an electric mixer!)
 - Stir in the raisins and grated orange rind
 - Lightly grease 2 baking trays
 - Form small round shapes by hand or a cookie cutter
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COOKING

- Bake in a pre-heated oven at 190 c (375 f)/ gas mark 5 for 15 minutes or until cookies turn golden brown (probably best to check after 10 – 12 minutes)
- Remove the baking trays from the oven and then carefully transfer the cookies from the pan to the rack with a spatula
- Leave to cool but taste at least one while still warm as they are yummy!

Enjoy!