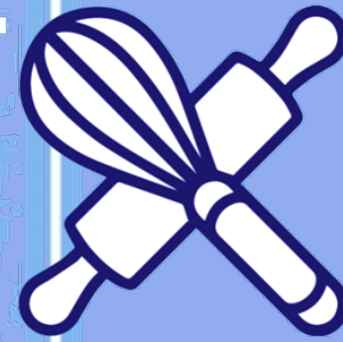




MEADOWHEADADT

BAKE OFF



Instagram live

3pm

Starts next Monday

Week 1 - Mini Egg cookie bars

Check out @meadowheadADT on Instagram for equipment and ingredients.

You will need to have the ingredients weighed out ready for the live bake off!





Week 1 - Mini Egg cookie bars



 **Instagram live**

Equipment list:

2 mixing bowls
Whisk
Wooden spoon
9x9 inch square tin – lined
Jug
Plates
Weighing scales

275g Plain flour
1tsp Bicarbonate of soda
½ tsp salt
1 tbsp. cornflour (optional)



Large mixing bowl

55g Granulated sugar
135g light brown sugar (Caster Sugar would work fine too)



Plate

115g unsalted butter/margarine – melted



Mixing bowl

1 medium egg beaten
1 tsp vanilla extract (optional)



Measuring jug

300g mini eggs/Celebrations/M&M's/Heroes
(use any chocolate you wish!)



Plate



Week 1 - Mini Egg cookie bars



 Instagram live

1. Preheat your oven to 190C/170C Fan and line a 9x9inch square tin with parchment paper, and leave to the side for now.
2. Whisk/Mix the Plain Flour, Bicarbonate, Salt and Cornflour together so its evenly distributed – leave to the side.
3. In a larger bowl, melt the butter. Add in the two sugars, and whisk for about 2 minutes so the sugar starts to dissolve and the mixture is smooth. Add in the Egg and the Vanilla, and whisk again briefly till smooth. (I used an electric whisk)
4. Add in the Dry Ingredients, the Mini Eggs (apart from a handful), and mix with a spatula till a thick cookie dough is formed.
5. Press the mixture into the bottom of the tin and press in the handful of Mini Eggs into the top for decoration. Bake the tray bake in the oven for 18-22 minutes, until the top of the cookie bake looks 'dry'!
6. Leave the cookie bake to cool for about 10 minutes, then leave to cool fully on a wire rack. Cut the bake into 4x4 for decent sizes, or 5x5 for smaller ones! Enjoy!