



SNICKERSdoodle Cookies

Sarah's Servings: 16 Sarah's skill: Easy Baking time: 8 mins

Ingredients

125g Soft unsalted butter
75g Caster sugar
50g Light brown sugar
1 Large egg
200g Plain flour
1 tsp Cream of tartar
1/2 tsp Bicarbonate of soda
2 tsp Ground cinnamon

Cinnamon sugar

2 Tbsp Caster sugar
1 Tbsp Ground cinnamon

Topping

4 x 41.7g Snickers bars

100g Sieved icing sugar
4 tsp Cold water

Method

- Pre-heat the oven to 200 degrees centigrade (180 fan) and line two baking trays with baking parchment.
- In the bowl of a stand mixer add the butter, caster sugar and soft light brown sugar.
- Beat until light and fluffy.
- Add the egg and mix until fully incorporated.
- Then add the flour, cream of tartar, bicarbonate of soda and ground cinnamon.
- Mix again until you have a smooth but soft dough.
- In a small bowl place the sugar and cinnamon and mix.
- Roll into 16 balls, then roll in the cinnamon sugar until fully coated.
- Flatten them slightly then bake on the pre-prepared baking trays for 8 minutes.
- While they are baking cut the SNICKERS bars into small chunks.
- Take the cookies out of the oven and put 3-4 SNICKERS chunks on the hot cookies. Press them in slightly then leave to cool.
- When they are cool make the icing.
- In a small bowl place the sieved icing sugar and water and mix with a spatula until smooth.
- Put the cookies on a cooling rack and drizzle the icing over the top.
- Leave to set before serving.