BAKED WITH LOVE GIFT COOKIES 3 WAYS

Choc-Chip Cookie Dippers

Makes 24

INGREDIENTS

1½ cups cake flour
1 tsp baking power
¼ tsp salt
¾ cup castor sugar
½ cup margarine, softened
1 egg
½ tsp vanilla essence
1½ slabs (120g) Aero Milk Chocolate, finely chopped
1 tsp coconut oil

METHOD

1. Preheat the oven to 170°C and line a large baking tray with baking paper.
2. Sift together the flour, baking powder and salt.
1. In a medium mixing bowl, cream together the sugar and softened butter until pale and fluffy using a handheld electric beater.
2. Beat in the egg, then add the dry ingredients and beat until well combined. Stir ½ cup of the chopped chocolate into the mixture.
3. Turn the cookie mixture out onto a lightly floured surface, knead until it comes together as a smooth dough, then shape into a square, wrap in plastic and refrigerate for 20-30 minutes.
1. Remove the cookie dough from the refrigerator, unwrap and place on a floured surface. Roll into a 1½ cm thick rectangle.
2. Use a sharp knife to slice the dough into equal rectangular fingers.
3. Place the cookie fingers onto the baking tray and freeze for 10-15 minutes.
4. Bake for 8-10 minutes, or until just starting to change to a light golden colour. Allow to cool completely.
5. Melt together the remaining Aero Milk Chocolate and coconut oil in the microwave, stirring every 20 seconds until melted.
6. Dip the bottom half of each cookie in the melted chocolate and allow to set on parchment paper.
7. When set, place in a gifting jar and suggest serving alongside a delicious hot chocolate as a cookie dipper and ENJOY!

Teabag Cookies

Makes 24

INGREDIENTS

1½ cups cake flour
1 tsp baking power
¼ tsp salt
¾ cup castor sugar
½ cup margarine, softened
1 egg
½ tsp vanilla essence
1½ slabs (120g) Aero Milk Chocolate, finely chopped
1 tsp coconut oil

METHOD:

3. Preheat the oven to 170°C and line a large baking tray with baking paper.
4. Sift together the flour, baking powder and salt.
4. In a medium mixing bowl, cream together the sugar and softened butter until pale and fluffy using a handheld electric beater.
5. Beat in the egg, then add the dry ingredients and beat until well combined.
1. Turn the cookie mixture out onto a lightly floured surface, knead slightly for 30 seconds until you have a smooth dough, then shape into a square, wrap in plastic and refrigerate for 20-30 minutes.
2. Remove the cookie dough from the refrigerator, unwrap and place on a floured surface. Roll into a 0.5-1cm thick rectangle. Use a sharp knife to cut equal rectangles from the cookie dough, measuring using a teabag.
1. Slice the two corners off one side of the rectangle and use a reusable straw to cut out a hole on one end.
2. Place the teabag-shaped cookies on the baking tray and freeze for 10-15 minutes.
3. Bake for 8-10 minutes or until just starting to change to a light golden colour. Remove from the oven and allow to cool completely.
4. Melt together the Aero Milk Chocolate and coconut oil in the microwave, stirring every 20 seconds until melted.
5. Dip the bottom half of each cookie in the melted chocolate and allow to set on parchment paper.
6. When set, loop a string through the teabag cookie, attach a tag with a note at the end and place in a transparent gift bag sealed with a ribbon. Suggest serving the cookies alongside a delicious cup of chai tea to ENJOY!

Heart-Shaped Cookies

Makes 24

INGREDIENTS

1½ cups cake flour
1 tsp baking power
¼ tsp salt
¾ cup castor sugar
½ cup margarine, softened
1 egg
½ tsp vanilla essence
1½ slabs (120g) Aero Milk Chocolate, finely chopped
1 tsp coconut oil

METHOD:

5. Preheat the oven to 170°C and line a large baking tray with baking paper.
6. Sift together the flour, baking powder and salt.
6. In a medium mixing bowl, cream together the sugar and softened butter until pale and fluffy using a handheld electric beater.
7. Beat in the egg, then add the dry ingredients and beat until well combined.
3. Turn the cookie mixture out onto a lightly floured surface, knead slightly for 30 seconds until you have a smooth dough, then shape into a square, wrap in plastic and refrigerate for 20-30 minutes.
1. Remove the cookie dough from the refrigerator, unwrap and place on a floured surface. Roll into a 0.5-1cm thick rectangle. Use a heart-shaped template to cut out perfect heart cookies. For the cookies to be able to sit on the rim of a mug, cut a small slit into the bottom of each of the heart-shaped cookies.
2. Place the heart-shaped cookies on the baking tray and freeze for 10-15 minutes.
3. Bake for 8-10 minutes or until just starting to change to a light golden colour. Remove from the oven and allow to cool completely.
4. Melt together the Aero Milk Chocolate and coconut oil in the microwave, stirring every 20 seconds until melted.
5. Dip one half of each heart-shaped cookie in the melted chocolate and allow to set on parchment paper.
6. When set, place each cookie in a small cookie bag to gift, and suggest serving the cookie on the rim of a warm mug of coffee to ENJOY!

FOODIES OF SOUTH AFRICA