

HOT CROSS BUN CRINKLE COOKIES

Makes 24

Hands-on time: 25 minutes

Hands-off time: 1 hour

INGREDIENTS

½ cup (120g) butter, softened

1¼ cup (250g) Hulett's SunSweet Brown Sugar

2 large eggs

2½ cups (300g) all-purpose flour

1 tsp baking powder

¼ tsp table salt

1 tsp ground cinnamon

¼ tsp ground nutmeg

¼ tsp ground cloves

1 cup Hulett's Icing Sugar

METHOD

1. Preheat the oven to 180°C and line a baking tray with baking paper.
2. Using an electric mixer, beat the butter and the Hulett's SunSweet Brown Sugar until light and fluffy. Add the eggs, one at a time, beating well after each addition.
3. Add in the flour a little at a time, along with the baking powder and salt. Add in the ground cinnamon, nutmeg and cloves and mix until it just comes together and forms a dough. Shape the dough into a ball, wrap it in cling film and place it in the fridge for 30 minutes to firm up slightly.
4. Using a tablespoon, scoop out pieces of dough and roll them in between your hands to form round balls. Dip each ball into ½ cup of the Hulett's Icing Sugar, coating well, and pack them on the baking tray, evenly spaced apart. **Chef's Tip: Make sure the balls are coated evenly for the perfect crinkle effect!*
5. Bake the cookies for 15 minutes or until they are golden in colour and have formed a crinkle effect.
6. Remove the cookies from the oven and allow to cool slightly. Transfer them to a cooling rack and allow to cool completely.
7. Combine the remaining ½ cup of icing sugar with 1½ tablespoons of water and stir to form a paste. Pour the icing into a zip seal bag, snip off the end and pipe crosses over each cookie to create the hot cross bun effect. **Chef's Tip: Add the water in a little bit at a time to get the perfect consistency!*
8. Serve the cookies on a serving platter and ENJOY!