



Nature Valley crunchy fudge cookies

by Suzy Pelta

Ingredients

100g butter
100g light brown sugar
125g caster sugar
1 egg plus 1 egg yolk
3 x 42g packets of Nature Valley Oats and Chocolate Bars
250g plain flour
1tsp bicarbonate of soda
85g fudge pieces

Makes approximately 18 cookies

Method

Crush the Nature Valley bars in a sandwich bag so you are left with different sized chunks. Not too small though!

In a large bowl cream your butter with both of the sugars until fully combined.

Crack into the bowl the egg and egg yolk. (The easiest way to add in the egg yolk, is crack the egg into your hand and let the white drip through your fingers either into a bowl or the sink.) Mix together.

Add in the crushed Nature Valley bars.

Add in the flour and bicarbonate of soda and mix thoroughly.

Finally pour in the fudge pieces and make sure they are evenly spread through your cookie dough.

Put the dough in the fridge for at least 30 minutes. You could make the dough the night before your tea party and bake the cookies in the morning!

15 minutes before the end of your dough chilling time, preheat your oven to 180°C.

Roll the dough into balls, flatten slightly and lay them on a baking tray lined with either baking parchment or foil. Make sure you space them out, as they spread. I bake mine in batches of five at a time.

Bake in your oven for 10-12 minutes until the cookies are light brown.

Remember, cookies are supposed to still be soft when you take them out of the oven. They firm up after they are removed from the baking tray and placed on a wire rack or cake plate. If your cookies are firm when you take them out of the oven, then you may well break a tooth on them later!!! Err on the side of caution and check these cookies after 12 minutes.

Variation: Use Nature Valley Coconut Crunch bars instead of Oats & Chocolate Bars and milk chocolate chips instead of fudge pieces. Bake in the same way.

For more recipes and tea party tips visit
mariecurie.org.uk/teaparty



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