



Cornflake and ginger cookies

Prep: 15 minutes • Cook: 15 minutes • Makes: 12 cookies



Ingredients

100g unsalted butter
75g golden caster sugar
1 teaspoon bicarbonate of soda
130g plain flour
1 egg
40g cornflakes
1 teaspoon cream of tartar
60g stem ginger

- 1** Preheat the oven to 200°C/gas mark 6. Line two baking sheets with greaseproof paper.
- 2** Cream together the butter and sugar until light and fluffy. Then whisk in the egg until smooth. Add the flour, bicarbonate of soda, cream of tartar, cornflakes and chopped stem ginger. Mix to a soft dough.
- 3** Roll the dough into 12 walnut sized balls, place onto the baking trays and slightly press down with your fingertips, leaving plenty of space between the cookies.
- 4** Bake for 15 minutes until the cookies are golden, then transfer onto a cooling rack.

Nutritional info

Low phosphate ✓
Low potassium ✓
Carbohydrate **20g**
Low protein ✓
Low salt ✗
Cost per portion (January 2025) **17p**
Energy in kcals **150kcals**