



Bakewell Cookies

Ingredients

100g unsalted butter, softened
90g soft light brown sugar
75g granulated sugar
30g golden syrup
1 large free-range egg
1 tsp almond extract
½ tsp salt
½ tsp bicarbonate of soda
1 ½ tsp baking powder
240g plain flour
60g ground almonds
100g glacé cherries, quartered

100g icing sugar, sieved
2-3 tbsp cold water
2 tbsp flaked almonds
9 glacé cherry halves

Method

1. Place the butter, light brown sugar, granulated sugar and golden syrup in the bowl of a stand mixer. Beat together until light and fluffy.
2. Add the egg and almond extract and mix until fully incorporated.
3. Then add the salt, bicarbonate of soda, baking powder, plain flour and ground almonds. Mix until the dough starts to come together.
4. Finally add the cherries and mix.
5. Divide the dough into 9 equal portions and roll into balls, then flatten slightly. Place the balls on a small tray in the freezer and leave for at least 2 hours.
6. Pre-heat the oven to 200°C (180°C fan) and line two baking trays with baking parchment.
7. Take the dough balls out of the freezer and place on the baking trays.
8. Bake for 12-14 minutes until golden brown.
9. Leave to cool on the trays for 10 minutes then cool completely on a wire cooling rack.
10. To make the icing place the icing sugar in a small bowl and add the water slowly until you have a smooth icing that you can drizzle.
11. Drizzle the icing over the cookies, sprinkle over the flaked almonds and add a cherry half in the centre of each cookie.
12. Leave to set before serving.