



Chocolate Thumbprint Cookies

Ingredients:

Unsalted butter 115g/4oz
Light brown sugar 115g/4oz
1 egg
Plain flour 75g/3oz
Unsweetened FAIRTRADE cocoa powder 25g/1oz
Baking soda $\frac{1}{2}$ tsp
Rolled oats 115g/4oz
Chocolate spread or a giant chocolate button!

Method:

1. Preheat oven to 180° and grease a large baking sheet.
2. In a large bowl, beat together the sugar and butter for about 10 minutes till pale and creamy.
3. Add the egg, flour, cocoa powder, baking soda and oats and mix well.
4. Roll mixture into a ball and place on baking sheet, spacing them well apart. Flatten slightly.
5. Dip a thumb in flour and press into the centre of each cookie to make a dip.
6. Bake for 10 minutes. Leave to cool for 2 minutes then transfer to wire rack to cool. Spoon a little chocolate spread into the centre of each (or a giant chocolate button if preferred.)

Enjoy!!!

