

Julie's Mince Pie Cookies

In cookies, baking powder contributes not only to the lift but also influences pH and gas release. These factors affect dough viscosity and surface expansion, improving both cookie spread and overall visual uniformity.

Ingredients

- 120g Salted Butter
- 75g Golden Caster Sugar
- 1 Medium Egg
- 1tsp Vanilla Extract
- 4 tbsp (about 100g) Mincemeat
- 180g Plain Flour
- ½ tsp Bicarbonate of Soda
- 1 tsp Cinnamon

Method

1. Heat the oven to 180C/160C fan/gas 4 and line two baking sheets with baking parchment.
2. Beat the butter and sugar until light and fluffy.
3. Beat in the egg and vanilla.
4. Stir in the mincemeat until combined, then the flour, bicarb, cinnamon and chocolate.
5. Scoop tablespoons of mixture onto the sheets, leaving space between each for spreading.
6. Bake for 10-12 mins, or until firm at the edges but soft in the middle – they will firm a little as they cool.

Recipe courtesy of 'Good Food'



Julie's Seasonal Spiced Cookies