

## Super Easy Cookie Recipe – Making Dominoes Cookies



### You will need:

- 300g softened butter
- 1 cup icing sugar
- 3 cups plain flour
- Mini M&Ms
- Baking Paper
- Knife
- Ruler (wash in hot soapy water before)
- Rolling pin

### How to make:

1. Mix butter and icing sugar.
2. Add flour and mix well.
3. Knead cookie dough on top of baking paper until smooth. Add extra flour if too sticky.
4. Place in the fridge to rest for 15 minutes.
5. Roll out flat with a rolling pin on baking paper.
6. With a ruler, measure and cut rectangle dominoes shape approximately 3cm (w) x 7cm (l) x 0.4cm (h).
7. Repeat until all dough has been used.
8. Add mini M&Ms to create the dominoes dots
9. Bake at 180 degrees for 15 minutes or until golden brown.

### Tips & Ideas:

- Placing the cookie dough mixture into the fridge for 15 minutes will help make the dough easier to roll, shape and knead. It will also stop the mixture from sticking and make clean cut edges with the knife.