

Fate Cinnamon & Raisin Cookies

Ingredients

225g Fate Low Protein All-Purpose Mix

75g block butter

1 teaspoon baking powder

35g soft dark brown sugar

85g raisins

2-3 teaspoons cinnamon

85g golden syrup

Preheat oven to Gas Mark 4/170°C



Method

1. Place the Fate All-Purpose Mix into a mixing bowl. Rub in the butter until it resembles breadcrumbs.
2. Stir in the baking powder, dark brown sugar, cinnamon and the raisins.
3. Carefully weigh the golden syrup into a small dish and then scrape it into the bowl. Mix well, and then use your hands to bring it all together into a dough. Be careful to incorporate any syrup that sticks to the spoon.
4. Turn the dough out onto a work surface and knead it a little until it is an even colour. The dough will be smooth but still slightly crumbly.
5. Grease two baking trays very lightly with butter.
6. Divide the mixture into 12 even sized pieces; this is best done by weighing pieces of 42-43g.
7. Take a piece of dough and just press it a little to keep it together. It doesn't matter if it has a few cracks and isn't very smooth and it doesn't have to be a perfect round shape. Place it onto the baking tray. Flatten it slightly. It should be about 6cm in diameter and 1cm deep. If needed do a test bake with this one, to see how it turns out.
8. Then shape the rest of the dough. Place onto the baking trays, keeping a space of about 3cm between them.
9. Bake in a preheated oven for about 12 minutes. The cookies will be golden brown and very soft to the touch, although a little firmer at the edges. Leave on the tray to cool for at least 5 minutes, in which time they will firm up. Carefully remove to a wire rack to cool completely.
10. Cookies can be frozen or kept in an airtight container for 3-4 days.