Cookies in a Jar

To make your own batch
of 12 cookies, you will need:

1 x Jar of Cookie Mix
1 egg, large
2 tbsps vegetable or sunflower oil

1. Preheat the oven to 180c (fan)/200c/GM5.
2. Line a baking tray with paper or grease well.
3. Empty the contents of the jar into a mixing bowl.
4. Add the egg and oil and stir well.
5. Roll into balls approx. 3cm in diameter or dollop spoonfuls onto the baking paper, spaced well apart.
6. Bake in the oven for 6-8 minutes until golden brown.
7. Eat and Enjoy!

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