

**UNIVERSITY OF
CUMBRIA
STUDENTS' UNION**

ON YOUR MARKS... GET SET.... BAKE!!!

**Why not have a
go at our home
bakes?**

**Score some fabulous
sweets and treats and
bag some brownie points
with your flat mates...
Cause everyone likes a
baked good right?**

**This bake is from the
wonderful Bruce and
Luke's Coffee Shop in
Carlisle**

Facebook:

@bruceandlukes

Instagram:

@bruceandlukes

Website:

<https://www.bruceandlukes.com>



BRUCE & LUKES VANILLA COOKIE RECIPE

YOU WILL NEED:

- 125g butter (soft)
- 75g granulated sugar
- 100g light brown soft sugar
- 1 medium egg
- 10g vanilla flavouring/extract
- 300g plain flour
- 6g baking powder
- 2g bicarbonate of soda
- 5g salt (we like coarse sea salt!)
- 300g of mix-ins. Use anything you like! We love a classic chocolate chip but you could try adding fudge, peanut butter chips or cornflakes too. Or use a mix of whatever is hiding in your cupboard to make a Kitchen Sink Cookie.

- 1) Cream the butter & sugars until smooth.
- 2) Add in the eggs & vanilla, beat together until the mixture is slightly paler and fluffy.
- 3) Add dry ingredients and mix until combined. Don't over-mix or your cookies will be greasy!
- 4) Add your chosen mix-ins and gently mix them in to the dough.
- 5) Divide your dough into 8 equal pieces (110g if you wanna be precise) and roll into balls.
- 6) Flatten each cookie ball slightly, then chill for at least 1 hour.
- 7) Bake on 180C fan/ 200C Conventional for 8-10 minutes, or until they are slightly brown around the edges.
- 9) Let them cool for at least 15 minutes, then enjoy!

Your cookies will be best eaten on the day, but can be microwaved for 5 seconds to refresh them for the next couple of days.

Show us how you get on ♥

Tag us!

@bruceandlukes

@cumbria_su ♥

