

Lemon White Chocolate Cookies

Season: All year round

Type: Dessert

Serves: 32 cookies

From the garden: Lemon

Class focus: Rolling and shaping the cookie dough



Equipment:	Ingredients:
Large mixing bowl x 1 Wooden spoon x 1 Serving bowl x 1 (for melting butter) Measuring cups Measuring spoons Juicer x 1 Grater x 1 Kitchen scale Baking paper Baking tray x 2 Serving plate x 5 Kitchen tong x 5	1 ½ cups plain flour ¾ teaspoon baking soda ½ cup sugar 1 cup white chocolate chips 130g butter (melted using microwave) 2 tablespoons milk Zest & juice of 1 lemon

What to do:

1. Heat oven to 170C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Put the first 4 ingredients in the mixing bowl, stir to combine.
4. Add the next 3 ingredients, mix evenly.
5. Roll one tablespoon of mixture into a ball and slightly flatten it.
6. Place on the lined baking tray. You should get 32 cookies in total.
7. Bake in the oven for 12 minutes or until lightly golden.
8. Serve into 5 large serving plates with a kitchen tong in each.

For vegan or dairy intolerance option:

- Use Nuttelex.
- Use soy milk.
- Add the chocolate chip at the end so you can take a portion of the cookie dough without dairy for the vegan or dairy intolerance students.

For gluten free option:

Use gluten free plain flour.