Recipe One
Pimm's cookies

Makes: 12, serve them on their own or create a tasty treat and add ice cream, whipped cream and fresh fruit

Ingredients

- 100g butter, softened and diced
- 100g caster sugar
- medium egg, at room temperature
- 200g plain flour, sifted
- ½ tsp baking powder
- 2 tbsp Pimm's
- 3 sprigs of fresh mint leaves, finely chopped to make approx 1tbsp

Method

1. Preheat oven 180°C/350°F/Gas Mark 4 and line a baking tray with greaseproof paper.
2. In a large mixing bowl, add all the ingredients and mix together using a wooden spoon, electric mixer or clean hands to form a dough.
3. Form the dough into golf ball-sized pieces and pop onto the baking tray leaving a 2cm gap between each cookie.
4. Flatten down a little and chill for 30 minutes if desired, in the fridge. Bake for around 10-15 minutes until golden (cooking time will depend on chilling time and the size of your cookies!)
5. Leave to cool before serving. Enjoy!!