

# Lemon White Chocolate Cookies

**Season:** All year round

**Type:** Dessert

**Serves:** 28 cookies

**From the garden:** -

**Class focus:** Rolling and shaping the cookie dough



<b>Equipment:</b>	<b>Ingredients:</b>
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 28 cookies in total (33 cookies for Grade 5).
7. Bake in the oven for 12 minutes or until lightly golden.
8. Serve into 5 large serving plates.