



SALTED FUDGE & RAISIN COOKIES

 **Prep: 15 minutes plus chilling**

 **Cook: 8-10 minutes**

 **Makes: 20**

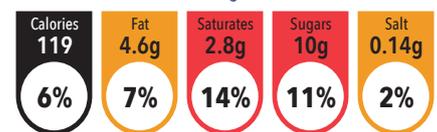
INGREDIENTS:

- 100g unsalted butter, softened
- 100g caster sugar
- 50g light muscovado sugar
- 1 medium egg
- 200g plain flour
- ½ tsp **LoSalt**
- ½ tsp bicarbonate of soda
- 30g fudge pieces
- 50g raisins

METHOD:

1. Whisk together the butter and sugars until pale, then whisk in the egg. Mix together the flour, **LoSalt** and bicarbonate of soda and mix into the butter mixture, stir in the fudge and raisins. Chill for 30 minutes.
2. Preheat the oven to 200°C, gas mark 6. Line 2 baking sheets with parchment paper.
3. Divide into 20 balls and flatten with the palm of the hand, place onto the prepared trays and bake for 8-10 minutes until golden, cool slightly before removing to a cooling rack.

Each serving contains



of your guideline daily amount

COOKS TIP:

Try adding some cocoa powder and chocolate chips to make great chocolate cookies.