



Paddington's Marmalade Cookies

What you need:

100g margarine softened

50g caster sugar

1 egg yolk

1 tablespoon of marmalade

150g plain flour

A squeeze of honey



What you do:

1. Preheat the oven to 180°C/gas mark 4.
2. Mix the **softened margarine and caster sugar** in a large bowl with a wooden spoon until soft and creamy.
3. Add **1 egg yolk** and the **honey** and **marmalade** and briefly beat to combine.
4. Sift over **the plain flour** and stir until the mixture is well combined - you might need to get your hands in at the end to give everything a really good mix and press the dough together.
5. Roll out dough on to a lightly floured surface.
6. Use cookie cutters to cut out your cookies
7. Place cookies on a lightly greased baking tray and cook for 12-15 minutes