



THE 'GRATE' MISSION BAKE OFF

M&M's cookie cake bars

Who doesn't love an M&M!!

Amount	Ingredient	Extra information
200 g	Plain Flour	
50 g	Cocoa Powder	
1 tsp	Bicarbonate of Soda	
1/2 tsp	Salt	
1 tbsp	Cornflour	
115 g	Unsalted Butter	
55 g	Granulated Sugar	
135 g	Light Brown Sugar	
1	Medium Egg	
300g- 350g	M&M's	

Instructions

1. Preheat your oven to 190C/170C Fan and line a 9x9inch square tin with parchment paper, and leave to the side for now.
2. Whisk/mix the plain flour, cocoa powder, bicarbonate, salt and corn-flour together so its evenly distributed – leave to the side.
3. In a larger bowl, melt the butter. Add in the two sugars, and whisk for about 2 minutes so the sugar starts to dissolve and the mixture is smooth.
4. Add in the egg and vanilla extract, and whisk again briefly till smooth.
5. Add in the dry Ingredients, and all but a small handful of M&Ms, and mix with a spatula till a thick cookie dough is formed.
6. Press the mixture into the bottom of the tin and press in the handful of M&Ms into the top for decoration.
7. Bake the traybake in the oven for 18-20 minutes, until the top of the cookie bake looks 'dry' and a skewer comes out basically clean, bar a few crumbs.

8. Leave the cookie bake to cool for about 10 minutes, then leave to cool fully on a wire rack. Cut the bake into 4×4 for decent sizes, or 5×5 for smaller ones! Enjoy!

These cookie bars do not have to be M&M's, you could try any chocolate, what's your favourite? These bars also make great gifts!!

Did you know why you add salt ??

Adding salt helps you taste the sweetness in sugar and can add texture.