

Hazelnut butterscotch cookie jar label

How to use your templates

Print out one label with the baking instructions (below) for each gift jar you have made. Cut it out and either glue it onto your cookie jar, or stick it onto a piece of card and attach with a ribbon to the jar with some festive foliage for decoration, if you like.



Hazelnut butterscotch cookies

◆ Preheat the oven to 190°C, fan 170°C, gas 5 and line 2 large baking sheets. Tip the dry ingredients from the jar into a bowl. Melt 125g **unsalted butter** and add to the dry ingredients with 1 **large egg**, beaten. Mix well.

◆ Scoop 2 tablespoons of the mixture into your hands and roll into a ball. Repeat with the rest of the dough. Put the balls on the baking sheets, leaving plenty of room for them to spread.

◆ Bake for 12-15 minutes until golden brown. The cookies will be soft, but will firm up on cooling. Leave to cool on the tray for a while, then transfer to a wire rack to cool completely.



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