

# Afghan Cookies

Makes 12

## Ingredients

200g butter

225g plain flour

200g icing sugar

75g caster sugar

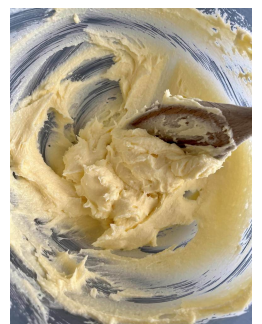
25g cocoa powder + 2 desertspoons

50g cornflakes

hot water

## Cookie Method

1. Turn on oven to 180°C.
2. Grease the baking tray.
3. Put the butter in a mixing bowl.
4. Add the sugar and beat until creamy.



5. Add the flour, 25 gm cocoa and cornflakes.



6. Mix together well.



7. Make 12 balls and place on the baking tray.



8. Flatten slightly with a fork.



9. Bake for approximately 15 minutes.

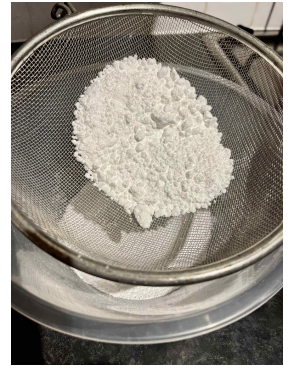
10. Remove from oven. Place on a cooling rack.



11. Allow to cool.

## Icing Method

1. Sieve the icing sugar into a bowl.



2. Add 2 dessert spoons cocoa powder.



3. Spoon in hot water a little at a time to make a spreadable icing.



4. Spread icing on each cookie.

Allow to set and enjoy!

