

★★★★★
HIRSCH'S
Hot Cross Cookies





MAKES
±12 COOKIES



PREP: 15 MIN
BAKE: 10-12 MIN



180°C
OVEN

INGREDIENTS

Cookie Dough

- 1 cup cake flour
- ½ tsp baking powder
- ½ tsp cinnamon
- ¼ tsp mixed spice (optional)
- ¼ cup brown sugar
- ¼ cup white sugar
- 100g butter, softened
- 1 egg
- ½ tsp vanilla essence
- ½ cup raisins (or sultanas)
- Zest of 1 orange (optional)

Cross

- 3 tbsp flour
- 2-3 tbsp water

Glaze

- 2 tbsp sugar
- 2 tbsp water

Whirlpool
SENSING WHAT MATTERS



ATOMIC MARKETING
CREATING VALUE IN YOUR SUPPLY CHAIN

METHOD

1. Preheat the oven to 180°C and line a baking tray.
2. Cream butter + sugars until light & fluffy.
3. Add egg and vanilla, mix well.
4. Stir in flour, baking powder, cinnamon & mixed spice.
5. Fold in raisins and orange zest.
6. Scoop dough into balls, place on tray, slightly flatten.

Make The Crosses

7. Mix flour and water to form a thick paste.
8. Pipe a simple cross over each cookie.

Bake & Glaze

9. Bake for 10-12 min until golden.
10. Brush with warm sugar glaze for shine.

Tips

- Soak raisins in warm water for 5 min until plump & juicy.
- Add a pinch of salt to enhance flavour
- Dust lightly with icing sugar for a bakery finish



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