

ELON & OKKIE'S NEW YEAR COOKIES

Hi, we're Elon and Okkie. We love baking these cookies at Chinese New Year with our Por Por and Gung Gung (grandmother and grandfather), who come from Hong Kong in China. We celebrate by decorating the house, dressing up in red and sharing delicious food.



Our cookies have a crunchy coating of sesame seeds...

...but if you don't eat sesame, look at 'Variations' opposite.

INGREDIENTS

- 100g (4oz) plain flour
- 20g (¾oz) cornflour
- ½ teaspoon of baking powder
- 40g (1½oz) caster sugar
- a pinch of salt
- 3 tablespoons of sunflower oil or other light cooking oil
- 2 tablespoons of water
- 3 tablespoons of sesame seeds (optional)

You will also need a baking tray.

MAKES
16



- 1** Heat the oven to 180°C (160°C for fan ovens) or gas mark 4. Line the tray (page 7).



Baking paper

- 2** Put a sieve over a big bowl. Put in the flour, cornflour and baking powder.



Tap until they go through.

- 3** Add the sugar, salt, oil and water.



Mix well.

- 4** Use your hands to squash the mixture into a lump of dough.



- 5** Pull the dough into two equal parts. Pull each part in half again.



- 6** Then, divide each of these parts into four equal pieces.



You will have 16 pieces.

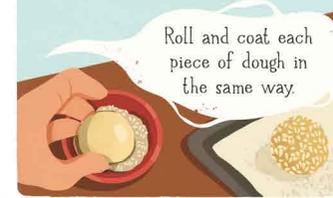
- 7** Put the sesame seeds in a small, shallow bowl.



- 8** Roll each piece of dough between your palms to make a ball.



- 9** Roll it in the sesame seeds, then put it on the tray.



Roll and coat each piece of dough in the same way.

- 10** Put the tray in the oven.



Bake for 12-15 minutes until golden-brown. Cool on the tray.



VARIATIONS

To make this recipe gluten-free, use gluten-free flour.

Instead of sesame seeds, you could use caster sugar or desiccated coconut.



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