

30 MINS

12 MINS

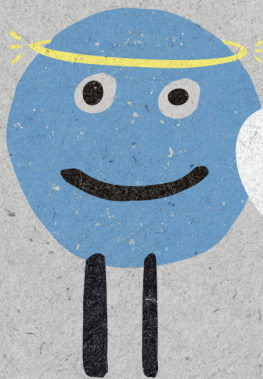
15 MINS

# DEFROST - BAKE - COOL

**STEP 1** - Remove as many pieces of frozen dough as required. (We recommend you get out an extra one for yourself!). Stick the rest back in the freezer for another day, just like our cakes!

**STEP 2** - Set your oven to 150C fan or 170C if not. Leave to defrost for between 30 mins and 1 hour (depending on how warm your room is!) - you want it to be squash-able!

**STEP 3** - Here's where its up to you! We like to pick the cut side that's the most interesting and use that as the top to make it look more fun!



SIX STEPS  
TO COOKIE  
★ HEAVEN! ★



# IT'S REALLY EASY

**STEP 4** - Get squashing! Squash your piece of cookie dough down, either freehand to about 8-9cm or use a cookie cutter to squish down into. This should give you optimum cookie size, but its really up to you here!

**STEP 5** - Decide how well you like your cookie baked. 10 mins will give you a super soft cookie. We like 12 mins here at Cakesmiths, but push them as far as you like. Remember not all ovens are created equally, so try some out first!

**STEP 6** - CHILL OUT, MAN! Give the cookies a little 'me' time before you serve them up to your customers. All good things come to those who wait. Happy days!



## #MAKINGCOOKIESAWESOME

  
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FOR THE LOVE OF BAKING

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