

## Heritage Recipe: Cereal Cookies

*An extension of "Som Said, choreographer"*

Read "**Som Said, choreographer**" (page 17, What's Up February 2017) to see why this famous local dance choreographer is considered a heritage hero. Did you know that you, too, can help to preserve our heritage by doing something as simple as baking traditional cookies? Here's a recipe you can follow.

### INGREDIENTS

- 260 g plain flour
- 100 g corn flour
- 2 tsps baking powder
- ¼ tsp 250 g butter
- 150 g caster sugar
- Pinch of salt
- 2 egg yolks
- 2 tsps vanilla essence
- 50 g cornflakes, crushed plus extra for topping
- 5 glazed cherries, diced into small pieces



### DIRECTIONS

1. Preheat oven to 160°C. Line a cupcake baking pan with greaseproof paper.
2. Sift flours and baking powder. Add salt and mix well.
3. Cream butter with sugar until light and fluffy. Add in egg yolk one at a time, creaming well before adding another.
4. Mix in flour mixture and cornflakes until just combined. Chill dough covered with cling film in the fridge for at least 30 minutes before baking.
5. Spoon a heaping teaspoon of cookie mixture onto prepared tray and sprinkle a few crushed corn flakes on top with a few chopped cherries.
6. Bake cookies for 15 to 20 minutes until light golden in colour.
7. Leave cookies to cool before storing in airtight containers.
8. Share your cookies with your family and friends.

Cookies can also be baked on baking trays without casing. You can use unsweetened cornflakes for a healthier version.