

# COOKIES

by EARL

## Baking instructions

- Preheat oven to 180C & line tray with baking paper
- Cut 2cm slices from frozen log
- Remove any baking paper from cookie slices
- Space out on tray about 5cm apart
- Bake 10-12 mins, until golden (a bit fudgy in the middle is our fave)
- Cool for 5 minutes on the tray (if you can keep your mitts off them)
- Enjoy warm, freshly baked Cookies by EARL

Keep frozen, use by 6 months (however, we don't imagine you'll hold out this long once you taste them), or they will sit quite happily in the fridge for up to 2 weeks.

## Tips & tricks

Make a hot cookie dough pudding: Smoosh cut cookie dough into the base of a oven proof dish, bake for 15 minutes or until golden, yet oozy. Serve warm topped with ice cream.

Make mini cookies: Cut cookie dough slices in halves or quarters to make smaller cookies. Keep an eye on them in the oven, as they will bake faster.

for more details



## Cookies by EARL range

- Callebaut choc chip, walnut & sea salt
- Dark chocolate, roast almond, fresh mint
- Marshmallow, cherry, toasted coconut, choc
- Espresso coffee, savoiardi, chocolate, mascarpone, PX
- Coconut & lime zest
- Raspberry ripple & pistachio
- Vegan coconut, chia & cranberry

Cookies by EARL. We make the dough, you bake the cookies.

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