



Virtual kids cooking Thumbprint cookies

Ingredients

You will need

(please do NOT measure out ahead of time)	Alternatives (only need if you don't have the ingredient or have an allergy/intolerance)
1 ½ cup plain flour, wholemeal or white	or gluten free flour
½ teaspoon of baking powder	or self raising flour in place of flour and baking powder
2 eggs	or 1 mashed banana
⅓ cup of sugar	
1 ½ tablespoons of oil	
1 ½ teaspoon of vanilla essence, optional	
Filling: - ½ cup of frozen and defrosted raspberries or blueberries or stewed apples - 2 teaspoons of chia or flax seeds	or premade jam



Equipment:

- Clean working space, ideally in kitchen
- 1 baking tray lined with baking paper
- 1 medium mixing bowl
- 1 small mixing bowl
- $\frac{1}{3}$ cup measure
- $\frac{1}{2}$ cup measure
- 1 cup measure
- 1 teaspoon
- 1 wooden spoon
- 1 mixing spoon (a tablespoon or soup spoon is fine)
- Apron, optional

Note:

- Try and make the camera so you can see your hands and face (camera on or off, you choose. Session will not be recorded)
- We are using the oven today
- Adult supervision advised