



A LONG ESTABLISHED FAMILY FIRM

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THE WORLD'S FINEST RANGE COOKERS

## Toffee Apple Cookies (Judy Walker)

Makes about 30 cookies

### Ingredients

175g Unsalted butter  
140g Golden caster sugar  
2 Egg yolks  
50g Ground almonds  
85g Chewy toffees, roughly chopped  
85g Ready-to-eat dried apple chunks, roughly chopped  
225g Self-raising Flour  
2 Tbsp. milk

### Method

- Line the cold plain shelf or two baking sheets with Bake-O-Glide
- Beat the butter and sugar with an electric whisk until pale and creamy. Stir in the egg yolks, ground almonds, toffees, dried apple and flour. Mix well together then roll into walnut-sized balls. Place well apart on the baking sheets and flatten slightly with your hand. Brush with milk.

**3 or 4 oven AGA:** Hang the tin from the 2nd runners (counting down from the top) in the baking oven and bake for 12 minutes until golden.

**2 oven AGA:** Place the tin on the grid shelf on the floor of the roasting oven and bake for 8-10 minutes until golden.

**Everhot:** Set the top oven to 200°C and bake on the second shelf up for about 12 minutes until golden.

Remove from oven and leave on the baking sheet for 5 minutes to allow the cookies to firm up before transferring to a cooling rack.