



100g butter  
75g light brown sugar  
1 egg yolk  
1 teaspoon vanilla extract  
125g plain flour  
1 teaspoon baking powder  
100g M&Ms or Smarties

**Step 1:** Line 2 large baking trays with greaseproof. In a mixing bowl, beat together the butter and sugar until creamy and well blended. Beat in the egg yolk and Vanilla Extract.

**Step 2:** Sift the flour and Baking Powder on top and add the M&Ms. Mix together to form a firm-ish dough. Divide the dough into 12 pieces and form each into a ball.

**Step 3:** Place the balls of dough spaced slightly apart onto your prepared baking trays and press them down slightly. Chill the dough in the fridge for 30 minutes.

**Step 4:** 10 minutes before baking, pre-heat the oven to 180°C/160°C Fan/Gas Mark 4. Bake the cookies for 10-15 minutes until lightly golden. Cool on the trays for 5 minutes before transferring to a wire rack to cool completely, the cookies will firm up as they cool.

**Step 5:** Once cooled your cookies are ready to serve!

**You can also buy some biscuits and decorate them if you would prefer to not bake!**

