

On Thursday 16th of October, we made

HALLOWEEN raisins cookies.

This is the recipe:

125 grams of nuts.

125 grams of raisins.

250 grams of soft butter.

125 grams of brown sugar and 25 grams of brown sugar for rolling the cookies.

125 grams of flour.

1_ chop the nuts.



2_ mix together the nuts ,raisins,butter,bown sugar



and flour in the bowl .

3_ Then make little balls (about 3 cm in diameter).



4_Roll each ball in brown sugar.



5_Put the balls on a cookie sheet.



6_Put into the oven at 175°C for 30 minutes.



By OCEANE BOUTON AND SORAYA CELMA and the ULIS students.