

Giant Easter Cookie



Makes: 2 large cookies
Prep: 25 mins
Cook: 20 mins

Dietary: NF, EF, VEG
Allergens: Dairy, Wheat
Age group: 12 months+

MindChamps[®]
early learning & preschool

Giant Easter Cookie



Nut-Free



Vegetarian



Egg-Free

Equipment

High-speed food processor (optional)

Ingredients

COOKIE

- 2 cups (320g) wholemeal spelt flour or wholemeal flour
- ½ cup (125g) unsalted butter, softened and cubed
- ¼ cup (60ml) maple syrup
- 2 tbsp (40ml) milk of choice
- 1 tsp (5ml) vanilla extract
- ½ tsp (2g) baking powder

DECORATION

- ½ -1 cup (130-260g) plain Greek yoghurt
- 4 cups fresh fruit of choice: strawberries, blueberries, kiwi, mango, banana (cut into fun shapes)
- ½ cup seeds or dried fruit
- 1-2 tbsp honey, for drizzling (optional)

Method

1. Preheat the oven to 180°C and line a baking tray with baking paper.
2. In a large bowl, combine all ingredients and mix well. Knead until a smooth dough forms. (Alternatively, place all ingredients into a high-speed food processor and process into a smooth dough.)
3. Divide the dough into two equal portions.
4. Roll out each portion into a large oval or Easter egg shape directly on the lined baking tray.
5. Bake for 20 mins or until golden brown.
6. Allow the cookies to cool completely before decorating.
7. Spread yoghurt over the cooled cookie as "icing."
8. Let the little ones decorate with fresh fruit, creating fun Easter-themed designs like stripes, polka dots, or a bunny face.
9. Drizzle with honey if desired.
10. Slice and share this nutritious Easter treat together! Enjoy!

Storing Leftovers: Store covered or in an airtight container in the fridge for up to 2 days or freeze for up to 4 months.

Tips

✓ Allergies:

For a dairy-free version: Swap butter with coconut oil. Swap milk with soy, oat or coconut milk. Swap Greek yoghurt for soy, coconut or oat yoghurt.

For a gluten-free version: Swap wholemeal flour with a gluten-free flour blend.

✓ Easy ingredient swaps:

Swap maple syrup for honey. Use seasonal fruit of choice.