Cookies for Community

You can take part in JCA Campaign 2023 Cookies for Community, raising funds for our local Jewish community.

Cut out your cookie cutter stencil piece, get baking and sell to your friends, family and neighbours. Funds raised will help your local Jewish community.

If you would like to find out more **visit www.jca.org.au**

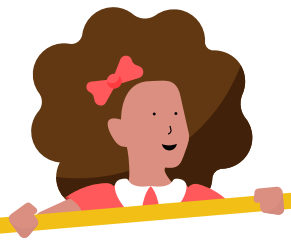
To pay for cookies use this QR code. You will receive a receipt by email for your purchase.

Cookies for Community runs from Sunday 21st May to Monday 19th June 2023 (payments must be made by midnight). The organisation that fundraises the most during this time will be presented with their prize on Friday 23rd June.

JCA Campaign 2023

YOU

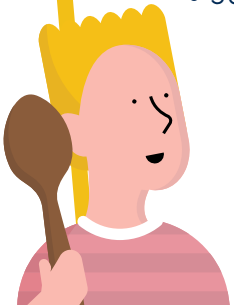
are the reason why



Cookie Recipe

Ingredients

- 200g butter, at room temperature
- 155g (3/4 cup, firmly packed) brown sugar
- 2 eggs
- 300g (2 cups) plain flour



Step 1 Preheat oven to 180C.
Grease 2 baking trays with melted butter.

Step 2 Use an electric beater to beat the butter and sugar in a large bowl until creamy. Add the eggs, 1 at a time, beating well between each addition until combined. Stir in the flour until combined. Use your hands to bring the dough together in the bowl.

Step 3 Roll 2-teaspoons portions of the mixture into balls. Place, about 5cm apart, on the prepared trays. Use a fork to flatten slightly.

Step 4 Bake for 8 minutes or until golden and just cooked through. Set aside on the trays for 10 minutes to cool.