**Dosbarth Glas**



Please find attached work for Wednesday, Thursday and Friday. Please do not feel under pressure to complete all the work set, if you complete one each day, great! Having just spent 10 days working from home and trying to get 2 children to complete work, I know how stressful it is and I am certainly not looking forward to doing the same next week either! Please just do what you can.

**THESE ARE A MUST THOUGH:**

* Have fun.
* Watch as many Christmas Films as you can.
* Make cookies (I’ve included a really easy recipe)
* Tidy your rooms.
* Sort out your toys, are there any you can give away?
* Drink hot chocolate and marshmallows.
* Listen to whoever looks after you.
* Make a handmade Christmas cards.

Have a fantastic Christmas everyone!



**Ingredients**

* 125g butter, softened
* 100g light brown soft sugar
* 125g caster sugar
* 1 egg, lightly beaten
* 1 tsp vanilla extract
* 225g self-raising flour
* ½ tsp salt
* 200g chocolate chips

**Method**

* **STEP 1**

Preheat the oven to 180°C, gas mark 4

* **STEP 2**

Cream butter and sugars, once creamed, combine in the egg and vanilla.

* **STEP 3**

Sift in the flour and salt, then the chocolate chips.

* **STEP 4**

Roll into walnut size balls, for a more homemade look, or roll into a long, thick sausage shape and slice to make neater looking cookies.

* **STEP 5**

Place on ungreased baking paper. If you want to have the real Millies experience then bake for just 7 minutes, till the cookies are just setting - the cookies will be really doughy and delicious. Otherwise cook for 10 minutes until just golden round the edges.

* **STEP 6**

Take out of the oven and leave to harden for a minute before transferring to a wire cooling rack. These are great warm, and they also store well, if they don't all get eaten straight away!