

MAKE DUGGEE BISCUITS WITH



HEY DUGGEE



Recipe by April Carter

INGREDIENTS (MAKES 12 BISCUITS)

For the cookies:

- 125g unsalted butter, softened
- 125g caster sugar
- 1 medium egg
- 1 teaspoon vanilla extract
- 250g plain flour
- ½ teaspoon baking powder
- pinch of salt

For the decoration:

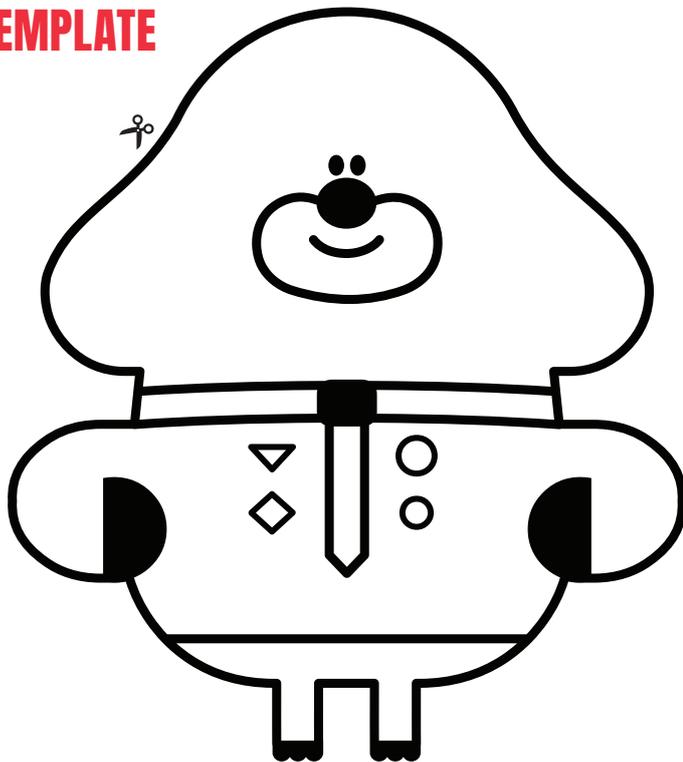
- small amounts of brown, light brown, black, dark pink and assorted colours of fondant for Duggee's different outfits
- icing sugar

METHOD

Make sure a grown-up helps with the cutting out, preparation and baking.

1. Sieve together the flour, salt and baking powder and set aside. In a separate bowl, beat the butter and sugar until pale and fluffy. Add the egg and vanilla and beat again. Add the flour mixture to the butter mixture and mix into a soft dough. Wrap in cling film and chill in the fridge for 30 minutes.
2. Use the 10cm tall template of Duggee provided to cut around. Preheat the oven to 180°C / 160°C fan / gas mark 4 and line two baking trays with baking parchment. Roll out the dough to 5mm thick, cut out the Duggee shape and transfer to the lined baking trays. Bake for 10 minutes or until firm but still pale. Set aside to cool.
3. To decorate the cookies, knead the dark brown fondant briefly and roll out onto a work surface dusted with icing sugar. Use the templates to cut out shapes for Duggee's head, ears and hands. Roll and cut out shapes for Duggee's features and outfit details in the same way. Mix a small amount of icing sugar with water and use to stick all of the pieces onto the cookies. Set aside to firm up.

TEMPLATE



Find more Hey Duggee Red Nose Day resources at comicrelief.com/early-years

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