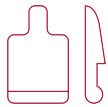




Blood Cookies



PREPARATION TIME: 20
MINUTES



COOKING TIME: 10-15
MINUTES



SERVES: 20

Ingredients

180g unsalted butter, soft but not melted
210g light brown, soft sugar
1 large egg
1 egg yolk
1 tsp vanilla extract
240g plain flour
6 tbsp unsweetened cocoa powder, sifted
1 tsp bicarbonate of soda
1 ½ tsp cornflour
½ tsp salt
1 tsp extra concentrated black food colouring gel
150g dulce de leche or caramel spread
1 tsp concentrated red food colouring gel

Optional

20g melted milk or dark chocolate
40 edible candy eyes

Method

In a large bowl, beat together the butter and sugar until well mixed. Add in the egg, egg yolk and vanilla extract and mix again until combined.

Add the flour, cocoa powder, bicarbonate of soda, corn flour, salt and black food colouring gel and mix together using a wooden spoon until combined. You want the cookie dough to be black, so you may need more gel, depending on the brand.

Scoop out heaped tablespoons of the cookie dough and roll each into a ball. Place on a tray or plate and place in the refrigerator to chill for at least 2 hours.

Mix together the dulce de leche and red food colouring until combined. You want a dark red colour, so you may need more colouring, depending on the brand.

After 2 hours, take the cookie dough balls out of the refrigerator. Slice the top off each ball and use your thumb to make a pocket in the ball. Fill the pocket with the dulce de leche and place the lid on top. Smooth the edges to seal, then place the balls on a plate and freeze for 1 hour.

Line 3 large baking trays with baking paper and preheat the oven to CircoTherm® 165°C.

Place the cookie dough balls on the trays, leaving plenty of space between each one. Place in the oven and cook for 8-9 minutes, until the cookies have spread to an even thickness.

Take out of the oven and leave to cool on the baking trays.

Optional: When cool, attach candy eyes to the cookies using melted chocolate.

Notes
