



Blood Cookies



20 cookies

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 (you may need more depending on the brand)
150g **dulche de leche** or caramel spread
1 tsp concentrated red food colouring gel (you may need more depending on the brand)

Optional:

20g melted **milk** or dark chocolate
40 edible candy eyes

ALLERGENS HIGHLIGHTED IN
BOLD

PREPARATION:

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 parchment or silicone mats and preheat the oven to CircoTherm® 165C.

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, attached candy eyes to the cookies using melted chocolate.