Lady Bug cookies recipe

Ingredients

225g caster sugar

300g plain flour

1tsp vanilla extract

1 tsp baking powder

A pinch of salt

1 egg

100-200g of chocolate chips

Red black and yellow fondant or icing

Recipe

- 1. Add the sugar and melted butter in a bowl and mix together (a wooden spoon is fine).
- 2. Sift the flour, baking powder, vanilla and salt together and add to the sugar and butter mixture. Add the chocolate chips.
- 3. Mix together using your hand once you get a dough texture add the egg and knead using your hand again.
- 4. Spread some butter onto a baking tray and take some of the dough roll into a ball and flatten a little keep them on the small side as they spread out during baking.



- 5. Place in oven and bake at 160c, gas 3 for 10-20 minutes
- 6. Use a cookie cutter to make the red fondant into circles about the size of the cookie
- 7. Make small yellow circles with the yellow fondant.
- 8. Make several black circles with the black fondant and make some black semi circles about a third of the size of the cookie.
- 9. Place the red fondant circles on the cookie then place the black semi circles on the cookie to make a head.
- 10. Put the yellow cicles on the head and then place the black circles on top of the yellow make sure the black is smaller than the yellow.
- 11. Place the remaining black circles on the red fondant.
- 12. Now you have a lady bug cookie.
- 13. Remember to take some photos to upload to the Form for the competition!