



Hedgehog Biscuits



Ingredients

600g plain flour
 $\frac{3}{4}$ tsp baking powder
 $\frac{1}{2}$ tsp baking soda
 $\frac{1}{2}$ tsp salt
280g caster sugar
240g melted butter
 $3\frac{1}{2}$ tbsp golden syrup
2 eggs
1 tbsp vanilla extract
80g dessicated coconut
190g chocolate chips
Extra chocolate chips for decoration.

Makes 20 - 24 biscuits

Method

1. First, mix the flour, baking powder, baking soda and salt in a bowl.
2. In a separate bowl, whisk the caster sugar, butter, golden syrup, eggs and vanilla extract.
3. Next, stir the sugar mixture into the flour mixture until just combined into a dough. Refrigerate the dough for 30 minutes to an hour until chilled.
4. Preheat the oven to 175°C and line three baking sheets with greaseproof paper.
5. Use a tablespoon to scoop balls of dough onto the lined trays. Shape the balls into teardrop-shaped biscuits and flatten the pointed side of each biscuit to form the 'face'.
6. Bake in the oven for 10 to 12 minutes until golden. Leave to cool on the baking sheets for 10 minutes before removing the biscuits to a wire rack.
7. Melt the chocolate chips in a bowl above a saucepan of simmering water, stirring frequently.
8. Dip the top of each biscuit in the melted chocolate and spread to cover the 'body' of the hedgehog. Press the biscuits, chocolate-side down, into the dessicated coconut forming the 'spines'.
9. Dip 3 extra chocolate chips into the melted chocolate and place on the pointed end of each biscuit for eyes and a nose. Leave to set for 30 minutes.
10. Finally, enjoy your hedgehog biscuit with a glass of cold milk.