

Sniffer Dog Biscuits



You will need

For the biscuits

200g unsalted butter, softened
200g caster sugar
1 tbsp vanilla extract
Pinch of salt
1 egg
400g plain flour, plus a little extra for dusting

For the icing

500g icing sugar, sifted
2-3 tbsp water
Red and black food colouring
White chocolate buttons to decorate

Remember to grab an adult to help you!

Instructions

Making the biscuits

- 1 Preheat the oven to 170°C / gas mark 3.
- 2 Line two baking trays with greaseproof paper.
- 3 Put the butter, sugar, vanilla extract and salt in a bowl and cream together.
- 4 Beat the egg in a separate bowl and slowly add to the buttery mixture, whisking until mixed.
- 5 Sift the flour into the mixture and mix until combined.
- 6 Gather the dough up into a ball, wrap in cling film and chill for 30 minutes.
- 7 Place the dough on a surface dusted with flour and knead for a minute or so.
- 8 Roll out the dough to about 5mm thick.
- 9 Using a circle cookie cutter, cut out big circles for the dog's face. For each big circle, roll two small balls of dough and flatten them with the palm of your hand. Shape them into ear shapes and attached to the dog's face.
- 10 Bake in the oven for 10 minutes or until golden brown.

Decorating the biscuits

- 1 Sift the icing sugar into a bowl and stir in enough water to create a smooth mixture.
- 2 Put $\frac{3}{4}$ of the icing mixture into one bowl and add red food colouring. Put the remaining $\frac{1}{4}$ of the icing mixture into another bowl and add black food colouring.
- 3 Put the red icing into a piping bag and pipe the large cookies red, leaving a space for the dog's nose.
- 4 Put the black icing into a piping bag and pipe the dog's ears, nose and a mouth.
- 5 Add two white chocolate buttons and two little black dots for the eyes.
- 6 Leave in a cool area to set.

You can lick my face!



Why not give these a try for your Red Nose Day bake sale?

Sniffer