

Make teddy bear cookies with *Charlotte and Burlington*

To celebrate Father's Day, Charlotte and Burlington are making teddy bear cookies!

Ingredients

175 grams/ 6 oz. soft unsalted butter
200 grams/ 7 oz. caster sugar
2 large eggs
1 teaspoon vanilla extract
400 grams/ 14 oz. plain flour (plus more if needed)
1 teaspoon baking powder
1 teaspoon salt

Method

1. Cream the butter and sugar together until pale, then beat in the eggs and vanilla.
2. In another bowl, combine the flour, baking powder and salt. Add the dry ingredients to the butter and eggs, and mix together. If you think the finished mixture is too sticky to be rolled out, add more flour, but be careful as too much will make the dough tough.
3. Halve the dough, form into fat discs, wrap each half in clingfilm and rest in the fridge for at least 1 hour.
4. When you are ready to make the biscuits, preheat the oven to 180°C/160°C Fan/gas mark 4/350°F.
5. Remove the dough from the fridge and roll it out to a thickness of about ½ cm / ¼ inch. Cut into your favourite shape - we chose teddy bears obviously!
6. Bake for 8–12 minutes, by which time they will be lightly golden around the edges. Cool on a rack and continue with the rest of the dough.
7. Once cooled decorate as desired. We used melted chocolate to create the paws etc!



Finally enjoy with your loved ones! Bon appétit!