

## **Bee Berries FUNNY LITTLE FACE COOKIES**

This recipe is perfect for using up any scraps of dough that you have left in the freezer, and it works with almost any shortbread-type dough that keeps its shape as it bakes (eg not a recipe that makes a gooey cookie).

It's perfect for kids and little people who can help with dipping the tops of the cookies into the chocolate to make the "hair", and it only requires kit that you'll already have in your kitchen to make the little faces – a teaspoon, a blunt butter knife and some cocktail sticks / a chopstick or a skewer.

### **Ingredients**

Makes around 15 – 20 cookies.

You will need:

- Approximately 1 x batch of our shortbread / gingerbread / sugar cookie dough, or scraps from other doughs that you've stored in the freezer.
- 200 g milk chocolate
- 100 g white chocolate
- 2-3 tbsp sprinkles, small seeds, desiccated coconut or tealeaves, anything to give a, (edible) "hairlike" texture.

### **Method**

Firstly, roll out as many medium sized rounds of dough as you like, the more different types you use the better.

If you're baking these face cookies from freezer scraps, defrost the frozen pieces by leaving out on a worktop for around 30 minutes before rolling.

Using a teaspoon, a blunt butter knife and any other cutlery that makes a shape you like, make a selection of impressions on the dough to create a range of smiley faces.

Get a little bit creative here – try a cheeky angled smile, or different shapes created with the handle of a teaspoon for the nose. Chopstick tips make great little eyes, and the edge of a bigger spoon can depict a hat or fringe!

Once you've made all the impressions and dots and decorations you like, place your cookies onto a baking tray lined with parchment and chill before baking to help them keep their shape – at least 30 minutes in the fridge.

Pre-heat your oven to 175°C and when they're chilled, bake your cookies for around 8-10 minutes, removing any cookies that are done earlier with a palette knife and allowing the others to continue baking.

Allow to cool whilst you prepare your chocolate, by melting the different types in two separate bowls over a pan of gently simmering water.

When your cookies are cool and you're ready to dip, start with the sides of the hair first, then the top – and shake off any excess chocolate before laying them down to set on a clean sheet of parchment. Try to get a different range of hairstyles, from full coverage to a centre parting, and do some grey hair too. If you're dipping in the white chocolate to get a beard effect, you may need to re-score the mouth impression to make sure it can be totally seen.

Allow the chocolate on your cookies to set before eating and enjoy!

