



Pieces of Eight Cookies

Ingredients

150g soft butter/spread
150g icing sugar
2 egg yolks and 1 egg white
30g milk powder
60g plain flour
Half tsp vanilla essence
350g cornflour
Red fondant icing
White and black tubes of writing icing
Icing sugar (for dusting surfaces)

Equipment

Mixing bowl
Wooden spoon or silicon spatula
Piping bag with large star shaped nozzle
Baking tray
Rolling pin
Small round cookie cutter
Wire cooling rack

Method

1. Set the oven to 160°C.
2. Put the butter, icing sugar and eggs in a large mixing bowl and mix using either a wooden spoon or the spatula.
3. Mix until you have a creamy, smooth batter. Avoid overmixing, as this will put too much air into the mixture.
4. Add the vanilla essence, milk powder and plain flour, then mix until everything is well combined.
5. Put $\frac{3}{4}$ of the cornflour in the bowl and mix together with the other ingredients. Add the rest of the cornflour, a bit at a time, until you have a solid, tough cookie dough consistency. The stiffer the consistency the better.
6. Take a small handful of cookie dough and shape into a small, flat cookie shape. You may want to use a rolling pin or cookie cutter to get a round shape.
7. Bake the cookies in the oven on a baking tray, for 12-14 minutes, until soft to the touch. The cookies are ready when they start to turn a little bit golden around the edges.
8. Once the cookies have cooled on the tray, place on a wire cooling rack. When they are fully cooled, the cookies can then be decorated.
9. To decorate, dust the work surfaces with a small amount of icing sugar. Roll out small amounts of red fondant icing and mould to form the hat shape.
10. Use the writing icing pens to decorate the cookies with the pirate's spotty hat, face and eye patch.