



Dragon Biscuits

Ingredients

350g cornflour
150g soft butter/spread
150g icing sugar
2 egg yolks
1 egg white
30g milk powder
60g plain flour
20g chocolate
 $\frac{1}{2}$ tsp vanilla essence
Food colouring gel

Equipment

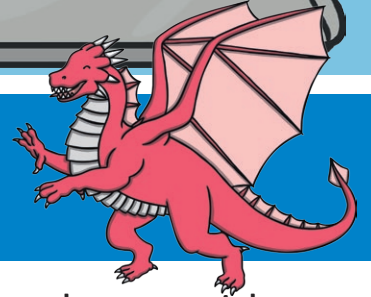
Mixing bowl
Wooden spoon or
silicon spatula
Piping bag with large
star-shaped nozzle
Paint brush
Baking tray
Cocktail stick

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 into 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. Using the paintbrush and the food colouring gel, paint a vertical stripe of food colouring on the inside of the piping bag.



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7. Using a spoonful of dough at a time, create dragon shapes with your piping bag and a star-shaped nozzle. Form an 'S' shape with the dough and slightly lift the end for the face.
8. Bake the dragons in the oven on a baking tray for a few minutes and then check that the dragons have kept their shape. If they haven't, add some more cornflour to the rest of the mixture to make the consistency stiffer.
9. Once you have the right consistency, you can make more dragons. These will need to bake in the oven for about 12 minutes.
10. The dragons are ready when they start to turn a little bit golden around the edges.
11. Once the dragons have cooled, melt the chocolate in the microwave for 30 seconds. Dip the end of the cocktail stick into the melted chocolate and use it to place two eyes on each of the dragon biscuits.
12. Use up the rest of the chocolate by dipping the dragon's tails into the melted chocolate.
13. Leave for the chocolate to harden.
14. Enjoy!