



Fruit-Shaped Cookies



Ingredients

- 250g unsalted butter (softened)
- 150g granulated sugar
- 2-3 drops vanilla extract
- 1 egg (beaten)
- 220g plain flour
- 1 tsp baking powder
- 1 pinch salt
- Icing sugar
- Red food colouring
- Blue food colouring
- Green food colouring
- Yellow food colouring

Equipment

- Large bowl
- Fork for beating
- Sieve
- Large spoon
- Cling film
- Palette knife
- Oven
- Baking tray
- Fridge
- Fruit-shaped cutters for pear, apple, strawberry, plum and orange
- Rolling pin
- Small circle cutter

Method

1. Beat together the butter and sugar in a large bowl until pale and fluffy.
2. Add in the vanilla extract and beaten egg, a little at a time, until well combined together.
3. Sift the flour, baking powder and salt into the bowl and mix well until smooth.
4. Spread out a piece of cling film about 30cm² on your work surface and then pour the cookie mixture into the middle of it.
5. Wrap the mixture up in the cling film and chill in the fridge for about an hour or until the dough is firm.
6. Preheat the oven to 200°C or Gas Mark 6.
7. When the dough is ready, roll it out on the work surface and cut out the desired shapes using the shape cutters.
8. If you want it to look like The Very Hungry Caterpillar has eaten the fruit, use the small circle cutter to cut out a small circle on each fruit.
9. Spread the cookies onto the baking tray, leaving space between them all.
10. Put the cookies in the oven for about 8-10 minutes or until the edges are pale golden-brown.
11. Using the various different food colourings, make up a batch of red, green, purple and orange icing sugar.
12. Once the cookies are cool, decorate each fruit with the appropriate colour.