



Chocolate Chip Christmas Pudding Cookies

12 pieces



Easy

up to 50 Min.



- 1** Preheat the oven to 190°C (170°C fan oven, 375°F, gas 5). Line baking trays with baking parchment. In a mixing bowl, beat together the butter and sugar until creamy. Beat in the egg yolk.
- 2** Sift the flour, Cocoa and Baking Powder on top and add 75g (3oz) of the Chocolate Chips. Mix together to form a firmish dough.
- 3** Divide the mixture into 12 and form into balls. Place a little apart, on the prepared baking trays; press down gently to flatten them into rounds. Push the remaining Chocolate Chips into the cookie dough, flat side up, to resemble the fruit in a Christmas pudding. Bake for 15-18 minutes until just firm. Cool for 5 minutes then transfer to a wire rack.
- 4** To decorate, knead the Ready to Roll Icing to soften it. Roll out the Green Icing thinly on a lightly dusted work surface, and cut out 24 x 2cm (3/4 inch) holly leaf shapes using a small cutter, re-rolling the icing as necessary. Form the Red Icing into tiny balls for the holly berries.

Ingredients:

For the Biscuits:

100 g Unsalted butter
75 g Caster Sugar (3 oz)
1 Egg Yolk
100 g Plain Flour (3 1/2 oz)
1 Dr. Oetker Fine Dark Cocoa Powder (1 sachet / 25g)
1 Dr. Oetker Baking Powder Sachet (1 sachet / 5g)
100 g Dr. Oetker Dark Chocolate Chips

For the Decoration:

25 g Dr. Oetker Ready to Roll Coloured Fondant Icing (25g Green)
5 g Dr. Oetker Ready to Roll Coloured Fondant Icing (5g Red)
5 g Icing Sugar (to dust)
100 g Dr. Oetker White Chocolate Chips Melted



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- 5 To decorate, knead the Ready to Roll Icing to soften it. Roll out the Green Icing thinly on a lightly dusted work surface, and cut out 24 x 2cm (3/4 inch) holly leaf shapes using a small cutter, re-rolling the icing as necessary. Form the Red Icing into tiny balls for the holly berries.
- 6 Line a board or tray with baking parchment. Melt the Easy Choc as directed on the carton. Using a teaspoon, thickly spoon the Easy Choc over the tops of the cookies, allowing it to drip a little.
- 7 Lay the cookies on the parchment and decorate with the holly leaves and berries before the Easy Choc sets. Leave for a few minutes to dry in a cool place before serving.

Tip from the Test Kitchen

- These festive treats make lovely gifts. Pop in a cellophane bag and tie tightly with festive ribbon. Will store like this for up to 2 weeks.
- For an extra festive flavour, add 1 tsp ground cinnamon or ground mixed spice to the cookie dough, and replace the caster sugar with dark soft brown sugar.

