



Firework Biscuit Pops

12 Portions



Easy

up to 40 Min.



Ingredients:

For the Dough:

- 100 g Lightly Salted Butter (3 1/2 oz)
- 100 g Caster Sugar (3 1/2 oz)
- 200 g Plain Flour (7 oz)
- 15 ml Whole Milk (1 tbsp)
- 5 ml Dr. Oetker Caramel Flavour

To Decorate:

- 3 g Icing Sugar (To dust)
- 150 g Dr. Oetker Ready to Roll White Fondant Icing
- 30 ml Honey (2 tbsp)
- Dr. Oetker Bright Writing Icing
- 100 g Dr. Oetker Black Fondant
- 50 g Dr. Oetker Bright and Bold 4-Cell
- 50 g Dr. Oetker Glamour & Sparkle Sprinkles

- 1 Preheat the oven to 180°C (160°C Fan, Gas Mark 4). Line 3 baking trays with baking parchment. Put the butter and caster sugar in a bowl and beat until pale and creamy.
- 2 Sieve over the flour and stir together to make a mixture that resembles a crumble topping. Add the Caramel Flavour and milk. Using your hands, bring the mixture together to form a firm dough. Turn on to a lightly floured surface and knead gently until smooth and pliable.
- 3 Roll out the dough to a thickness of ½ cm (¼ inch). Using an 8cm (3inch) star and round cookie cutter, cut out 12 shapes, re-rolling the dough as necessary.
- 4 Arrange 4 on each tray. Put a paper cookie pop stick underneath each piece of cookie dough and press down gently to push the dough onto the stick. Prick with a fork and chill for 30 minutes.
- 5 Bake the cookies for 10-12 minutes until firm and lightly golden round the edges. Leave to cool on the baking trays for 10 minutes before transferring to a wire rack to cool completely.



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- 6 To decorate, dust the work surface lightly with icing sugar and knead the White fondant Icing until smooth and pliable. Roll out thinly and cut out 6 shapes using the same cookie cutters, re-rolling as necessary. Repeat for the Black Fondant to cut out another 6 shapes so you have a total of 12 fondant shapes.

- 7 Brush the tops of each cookie with honey and stick the Fondant shapes neatly on top. Using the tubes of Writing Icing, pipe firework-like patterns on the fondant and brush honey around the edge of your biscuits and cover in sprinkles. Leave for a few minutes for the writing icing to dry before serving. Your cookie pops are now ready to serve and enjoy!

Tip from the Test Kitchen

- If you don't have a cutter for these pops, a plain round cutter can be just as effective - you can pipe the Writing Icing on top to resemble spiralling Catherine Wheels.

