



# Monster Eye Cookies

24 servings



Easy

up to 50 Min.



- 1 To make the eyes, roll the Fondant into a long sausage shape (dust lightly with cornflour if it gets sticky). Cut the sausage at intervals to create 60 pea sized pieces and 60 small marble sized pieces. Roll each piece into a ball, place on a piece of baking paper and flatten using your thumb.
- 2 Pre-heat the oven to 160°C (fan)/ 180°C/350°F/gas mark 4.
- 3 To make the cookies, cream the butter and sugar until light and fluffy.
- 4 Add the egg yolk and Vanilla Extract and beat well.
- 5 Place the Bicarbonate of Soda and plain flour into a bowl, sift to combine.
- 6 Add the flour and White Chocolate Chips to the mix and bring together to form a dough. Wrap and place in the fridge to chill for 20 minutes.

## Ingredients:

### For the Eyes:

75 g Dr. Oetker Ready to Roll White Fondant Icing  
10 g Cornflour

### For the Cookies:

110 g Unsalted butter , Softened  
140 g Caster Sugar  
1 Egg Yolk  
2.5 ml Dr. Oetker Madagascan Vanilla Extract  
2.5 g Dr. Oetker Bicarbonate of Soda  
200 g Plain Flour  
50 g Dr. Oetker White Chocolate Chips  
Dr. Oetker Orange Extra Strong Food Colour Gel  
Dr. Oetker Violet Extra Strong Food Colour Gel  
Dr. Oetker Green Extra Strong Food Colour Gel

### To Decorate:

30 g Icing Sugar  
Dr. Oetker Black Extra Strong Food Colour Gel



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- 7 Divide the dough into 3. Knead a few drops of colour gel into one piece of dough adding a little at a time to build up a strong colour intensity as desired. Repeat to use each colour (use plastic gloves to keep your hands colour free if desired).
- 8 Divide each dough colour into 8 evenly sized pieces and roll each piece into a ball.
- 9 Line 4 baking trays with baking paper and place the dough balls evenly spaced onto the trays. Gently press the tops of each dough ball to flatten slightly.
- 10 Bake in a pre-heated oven for 8-10 minutes (don't over bake, these cookies will set up once cool and have a lovely squidgy texture).
- 11 Remove from the oven and decorate immediately with your pre-made monster eyes lightly pressing each eye into each cookie, using 5 eyes per cookie. Leave the cookies on the trays to cool completely.
- 12 To decorate, place the icing sugar into a small bowl. Add a couple of drops of boiling water and a few drops of black colour gel and stir to form a smooth icing. Add a few more drops of black colour gel if needed. Place the icing into a piping bag and use to pipe black centres into your monster's eyes.

