



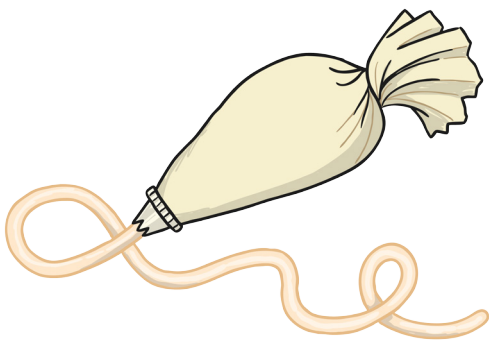
Dragon Cookies

Ingredients

- 150g soft butter/spread
- 150g icing sugar
- 2 egg yolks and 1 egg white
- 30g milk powder
- 60g plain flour
- Half tsp vanilla essence
- 350g cornflour

Equipment

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



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 in 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 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.
7. 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.
8. Once you have the right consistency, you can make more dragons. These will need to bake in the oven for about 12 minutes.
9. The dragons are ready when they start to turn a little bit golden around the edges.
10. Enjoy!