Wookiee cookies

##### **Yield:** [number of servings]

##### **Prep time:** [hours and minutes]

##### **Total time:** [prep + cook time]

# ingredients

1/2 Imperial cup of softened butter, plus extra for greasing
3/4 Imperial cup of sugar
1 tbsp oil
1/2 tsp baking powder
1 tsp vanilla extract
1 egg
2 Imperial cups of wheat flour
2 tbsp cornflour
1 tsp caf powder
1/2 Imperial cup of hot chocolate powder, pus extra for rolling out
1 Imperial cup of black fondant icing, plus icing sugar to roll out
Handful of sugar pearls

# Directions

1. Set the oven temperature to 190 degrees Celsius.

2. Grease and line baking trays with extra butter and greaseproof paper.

3. Cream together the butter, sugar, oil, baking powder and vanilla in a bowl until the mixture is pale and fluffy.

4. Beat in the egg and mix until well combined.

5. In a separate bowl mix together the wheat flour, cornflour, caf powder and hot chocolate powder.

6. Slowly add to the wet ingredients and make a dough.

7. Sprinkle the work area with more hot chocolate powder and roll out the dough till its 1/8 Imperial inch thick.

8. Use a person-shaped cutter, cut out shapes and put onto baking trays.

9. Prick all over the cut outs with a fork so the shapes resemble the texture of the fur of a wookie.

10.  Bake for 8 to 10 minutes until cooked.

11. Leave to cool

12. Decorate with shaped fondant icing and sugar pearls.

13. Enjoy!

Store in a cool, dry place.



Picture Reference:

<http://multiplefoodallergyhelp.com/wookiecookies/>