

Christmas Pudding Cookies

125g butter
100g light brown sugar
100g granulated sugar
1 egg
1 teaspoon vanilla extract
25g cocoa powder
225g plain flour
½ teaspoon bicarbonate of soda
½ teaspoon baking powder
150g milk chocolate chips
150g dark chocolate chips

Dipping chocolate

300g white chocolate chips
Green and red fondant icing



Pre-heat your oven to 180C and line 2 to 4 baking trays with baking parchment. Mix together the butter and both sugars until light and fluffy and thoroughly combined! Mix in the vanilla and the egg then add in the cocoa powder, plain flour, bicarbonate of soda and baking powder until a thick cookie dough is formed. Fold in the chocolate chips, and spoon the mixture onto the trays and make sure they are suitably spread out so they stay separate! I used a 5cm cookie scoop for this. Bake in the oven for exactly 11 minutes until spread out perfectly crinkly. Once baked, remove from the oven and leave to cool fully.

Decoration

Once the cookies have cooled fully, melt the white chocolate into a small container that the cookies will fit into. Dip each cookie into the melted white chocolate coating the front/back and lay onto new parchment lined trays. Leave the chocolate to set at room temperature or do this in the fridge to speed up the process. Decorate with holly leaves cut out of the green fondant icing and little berries rolled out of the red fondant icing.