

Giant Halloween skeleton cookies makes 10

Chocolate chip Cookie Dough Ingredients

100g butter - softened
100g caster sugar
1 large egg yolk
2 tablespoons milk
1 teaspoon vanilla extract
200g plain flour
50g chocolate chips

Decoration Ingredients

150g white chocolate - melted
50g dark chocolate - melted
1 small disposable piping bags or sandwich bag

Method

- 1 Cream the butter and sugar together until just combined.
- 2 Mix in the egg yolk, milk and vanilla extract. Then add in the flour, beat until it resembles large breadcrumbs and add in the chocolate chips. Squash the mixture together with your hand until it forms a dough. Wrap it in baking parchment or cling film and leave it in the fridge for 30 minutes.
- 3 Place the cookie dough in between two sheets of baking parchment. Roll out to an even thickness of 4 mm, about the same thickness as two twenty cent coins stacked together. Then press a 3 inch circle cookie cutter into the dough, then place onto a baking tray lined with baking paper. Repeat this step with the remaining cookie dough. Gather the scraps of dough and roll out until you have 10 cookies. Place in the fridge for 30 minutes.
- 4 Bake in a preheated oven at 150oC fan oven / 160oC / Gas 3 for 20-25 minutes. Allow to cool in the tin then place onto a wire rack and cool completely.
- 5 To decorate the cookies simply melt the white and dark chocolate according to the instructions on the packet.

6 Place two teaspoons of melted white chocolate on top of each cookie and spread out with the back of the spoon. Gently tap the cookies on the counter top to give an even finish to the chocolate. Put onto a tray and place into the fridge for a few minutes until the white chocolate has hardened.

7 Fill a small piping bag or freezer bag with the dark chocolate. Snipe the corner and pipe two large tear shapes of dark chocolate in the middle for the eyes. Pipe two smaller tear shapes underneath for the nose and then a semi circle with straight lines for the mouth. Place back into the fridge until the chocolate is hard.

Tip

You can use shop bought cookie and decorate them

This cookie dough can be made a few days in advance and kept in the fridge. You will need to leave it out a room temperature for a few minutes before you can roll it as the dough becomes very firm.

This dough can also be frozen for up to 3 months.

The cookies can be baked in advance and stored in an air tight container for a week before decorating.