

# HEY DUGGEE

## Hey Duggee – Heart Stained Glass Cookies Recipe



Ingredients (makes approx. 24 cookies):

- 250g unsalted butter
- 125g golden caster sugar
- 2 tsp vanilla extract
- 375g plain flour
- 300g tempered isomalt (find in cake decorating shops or online)
- orange, blue, grey, pink, green and purple gel food colours

**Note:** Isomalt is a sugar substitute made from sugar beets and commonly used in cake decorating. If you can't find tempered isomalt, you can also fill the centres of the cookies with crushed boiled sweets before baking to create the window effect.

A grown up is needed to supervise and help with preparation and baking.

## Method:

Preheat oven to 160°C (Gas mark 2/325°F). Line 2 baking trays with baking paper.

Place the butter, sugar and vanilla extract into a large mixing bowl, then whisk together with an electric whisk until pale and fluffy.

Sieve in the flour. Whisk again until the mixture comes together to form a dough (You may need to pull the dough together with your hands as it can be quite crumbly).

Roll the dough out on a lightly floured surface to around 1cm thick. Cut heart shapes from the cookie dough using a large heart shaped cookie cutter, then cut smaller hearts in each cookie and remove the heart-shaped centres.

Repeat until you have used all the dough, then carefully transfer to baking trays and bake for 10-15 minutes until golden.

Once cooked, remove cookies from the oven and leave to cool on the baking trays for a few minutes while you prepare the isomalt.

Divide the isomalt between 6 heat proof bowls, 50g in each. Melt a bowl of isomalt in the microwave for 30 seconds at a time until the isomalt becomes liquid (note: please be very careful not to touch the isomalt with your fingers at this stage as it will be extremely hot).

Working quickly, stir gel food colouring into the isomalt then carefully spoon or pour the coloured isomalt into the centre of each cookie. One 50g batch of isomalt should fill approx. 4 cookies, dependant on cookie size.

Repeat with the other colours until all cookie centres have been filled.

Leave the cookies on the tray to cool completely, before carefully peeling off and serving.

And you're all done!

