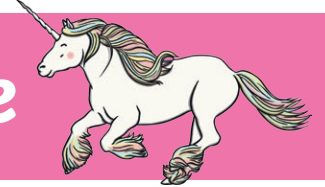




Unicorn Poop Biscuit Recipe



Ingredients

350g cornflour
150g soft butter/
spread
150g icing sugar
2 egg yolks and 1 egg
white
30g milk powder
60g plain flour
Half tsp vanilla essence
Food colouring gel –
blue, pink, purple
Edible glitter

Equipment

Mixing bowl
Wooden spoon or
silicon spatula
Piping bag
Paint brush
Baking tray
Baking paper

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 a 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 250g 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 the paintbrush and the food colouring gel, paint vertical stripes of food colouring on the inside of the piping bag. You could add 3 or 4 different colour stripes inside the piping bag.

7. Fill the piping bag with the biscuit mixture.
8. Snip off the end of the piping bag. The larger the hole, the easier it is to pipe.
9. Pipe the unicorn poops on to baking paper. Create small mounds, approximately the size of a dessert spoon.
10. Bake the unicorn poops on a baking tray in the oven for about 12 minutes.
11. Once they have cooled slightly, sprinkle with edible glitter.
12. Enjoy!

