



CHOCOLATE BAT BISCUITS

INGREDIENTS

- 125g Butter
- 85g Icing Sugar
- 1 Egg Yolk
- 1tsp Vanilla Extract
- 1tsp Milk
- 175g Plain Flour
- 1tsp Coffee
- 50g Cocoa
- 1/4tsp Salt

DIRECTIONS

1. Heat oven to 180C/160C fan/gas 4 and line two baking sheets with baking parchment. Beat the 125g softened butter and 85g icing sugar together until creamy and pale, then beat in the 1 large egg yolk, the 1tsp vanilla extract and 1tsp milk. Sift the 175g plain flour, 1tsp espresso-style coffee, 50g cocoa and ¼ tsp salt into the bowl, then mix together to make a soft dough. Shape the dough into a disc, wrap and chill for 15 mins.
2. Dust the dough all over with a little flour, then roll it between two large sheets of baking parchment, to the thickness of a £1 coin. Remove the top layer of the paper, stamp shapes with an 8cm bat (or other) cutter, and carefully lift to the lined sheets using a palette knife. Re-roll the trimmings. Cut a 1.5cm x 5mm notch at the base of each bat's body. This is about right to sit the bats on thick tumblers; if your glasses are finer-edged, make the notches thinner so that the bats stay put. Bake for 10 mins or until the biscuits feel sandy and smell rich and chocolatey. Cool on the sheets for 5 mins, then lift the cookies onto a wire rack and cool completely.
3. To decorate, melt the 100g bar chocolate over a pan of simmering water or in the microwave. One biscuit at a time, brush chocolate over the bat ears and wings with a small paintbrush, then cover with chocolate sprinkles. Tap off the excess. Pipe faces and fangs onto your bats with coloured writing icing, then leave to dry. Keep in an airtight container for up to a week.