

Coffin Surprise Cookie



A spookily yummy surprise cookie, choc full of treats for Halloween.

Recipe supplied by MARS.

Ingredients

25 g butter, unsalted

80 g coconut sugar

1 egg

190 g plain flour

2 tbsp cinnamon

2 tsp ginger

3/4 tbsp cloves

50 g M&M'S Cookies & Cream

1 tsp bicarb soda

few drops black gel food colouring

pinch salt

1/4 tsp baking powder

Method:

1. Preheat oven to 160°C (fan forced). Line two baking trays with baking paper.
2. In a small saucepan, melt the butter over a low heat then add the sugar and stir over a low heat until the sugar has melted.
3. Pour into a large bowl and set aside to cool for 10 minutes. Add 1 egg and Black Food Colouring Gel to butter mixture, stirring to combine.
4. Sift flour, ginger, cinnamon, cloves, baking powder, bicarb soda and salt over the butter mixture and mix to form a dough.
5. Turn out onto a lightly floured surface and knead until smooth. Shape into a disc, wrap in cling wrap and allow to rest in the fridge for 1 hour.
6. Roll the dough between two sheets of baking paper until 3mm thick. Cut 18 coffin bases and lids from the dough and 18 centre pieces (re-rolling the dough whenever necessary). Place on prepared trays.
7. Bake for 6-8 minutes, then allow to cool on trays for 5 minutes (longer for larger cookies) before transferring to a wire rack to cool completely.
8. Fill with your made and decorated Coffin Cookies with your favourite MARS® Fun Size Bars & M&M'S® Spooky Mix for a creepy coffin surprise.