Ingredients

150g soft butter/spread

150g icing sugar

2 egg yolks and 1 egg white

30g milk powder

60g plain flour

Half tsp vanilla essence

350g cornflour

Red fondant icing

White and black tubes of writing icing

Icing sugar (for dusting surfaces)

Equipment

Mixing bowl

Wooden spoon or silicon spatula

Piping bag with large star shaped nozzle

Baking tray

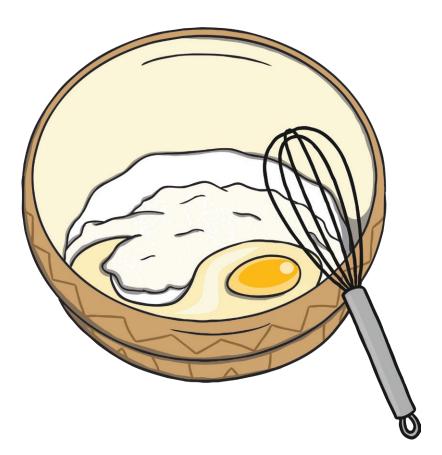
Rolling pin

Small round cookie cutter

Wire cooling rack



Step 1
Put the butter, icing sugar and eggs in a large mixing bowl.





Step 2

Mix with a wooden spoon, until you have a creamy, smooth batter.





Step 3
Add the vanilla essence, milk powder and plain flour.
Mix until everything is well combined.





Step 4

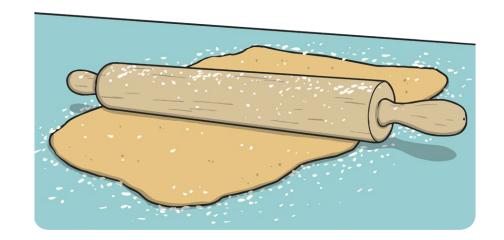
Put $\frac{3}{4}$ of the cornflour in the bowl and mix. Add the rest of the cornflour, a little bit at a time, until you have a solid, tough cookie dough.





Step 5

Take a small handful of cookie dough and shape it into a small, flat cookie shape.



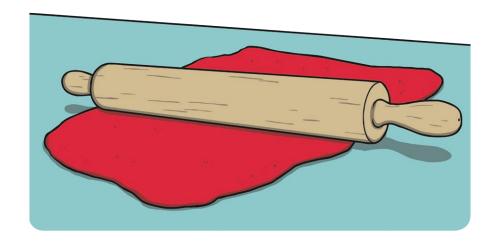


Step 6
Bake the cookies in the oven on a baking tray, for 12-14 minutes, until soft to the touch.





Step 7
Roll out small
amounts of red
fondant icing and
mould to form a hat
shape.





Step 8 Use the writing icing pens to decorate the cookies with the pirate's spotty hat, face and eye patch.

