## How to moke Pieces off Eight Cookies

## Ingredients

150 g soft butter/spread
150 g icing sugar
2 egg yolks and 1 egg white
30 g milk powder
60 g 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

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



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## Step 2

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


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



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## 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.


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## Step 5

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


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## Step 6

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


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



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## Step 8

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


