

# Country Hill Cottage®



  
Recipe &  
Printables  
eBook



# Bad Biscuits & Cookie Pops

## Materials

### Cookie dough

250 g (2 cups) all-purpose flour  
120 g (1 cup) Dutch-processed cocoa powder  
1/2 tsp baking powder  
1/2 tsp salt  
224g (1 cup / 2 sticks) butter, softened  
200g (1 cup) granulated sugar  
1 egg (UK & Europe: M / US, CA, AUS, NZ: L)  
1 tsp vanilla extract

### Decoration

melted white chocolate  
Royal Icing

### Packaging

small cellophane gift bags  
black or dark blue ribbon  
printable gift tags

## Tools

2 large mixing bowls  
sieve  
kitchen scale and/or measuring cups and spoons  
rubber spatula  
cling film (plastic/saran wrap)  
rolling pin  
bat cookie cutter  
small round cookie cutter (2.5 cm/ 1 in)

**L**et's bake bad bat biscuits! These biscuits have a tender, crumbly texture and a rich chocolaty flavour. We'll decorate them with white chocolate accents and show how you can turn them into lovely cookie pops. They make a handy gift for friends or family, and you can find the printable gift tags we used for this project at the end of this eBook.

## Instructions

1) **Sift the dry ingredients:** Sift the flour, baking powder, and cocoa into a mixing bowl and add the salt.

**Info:** Use Dutch process or ultra-Dutched process cocoa to get super dark biscuits. You can prepare this recipe with natural cocoa as well but the biscuits will be lighter.

2) **Cream the sugar and butter:** Cream the butter and sugar until pale and fluffy. Add the egg and vanilla extract and stir until well incorporated. You can do this step by hand or use a mixer.

3) **Make the dough:** Add the dry ingredients to the butter-sugar mixture and stir until perfectly combined.

4) **Chill the dough:** Divide the dough into two equal portions and pat into flat disks with your hands. Wrap each disk in cling film and place in the fridge for an hour to chill and firm up.

5) **Preheat the oven:** While the dough is chilling, preheat the oven to 170 degrees Celsius, which is 325 degrees Fahrenheit or gas mark 3.

6) **Roll out the dough:** Place the dough on a non-stick baking mat, sprinkle the disk and the rolling pin lightly with cocoa and roll until 1/2 a centimetre or 1/4 inch thick. This dough is too soft to transfer it, so we need to cut out the biscuits directly on the mat. To avoid sticking, dip a bat cookie cutter in cocoa powder, then cut out individual biscuits and remove the excess dough. Repeat this process with the second disk. Save the scraps to make cookie pops.

**Tip:** Space the biscuits approximately 1 cm (1/2 in) apart.

7) **Bake and cool:** Place the mat on a baking tray and bake for 15 minutes. Allow the biscuits to cool on a wire rack for 30 minutes.



# Bad Bat Biscuits & Cookie Pops

## Tools (continuation)

lollipop sticks

silicone or non-stick baking mat

baking tray ( sheet)

black and white paper straws

## Prep Time

1 hour

## Chilling Time

1 hour

## Oven Temperature

170°C / 325°F / Gas Mark 3

## Baking Time

15 minutes

## Cooling Time

30 minutes

**8) Make cookie pops:** To make cookie pops, roll the remaining dough into logs and flatten them with your hands. Using a small round cutter, cut out cookies. Dip lollipop sticks in egg white and press them into the middle of each round. Bake for 15 minutes and let cool.

**9) Decorate the biscuits:** Drip four small drops of melted white chocolate where the face of the bat should be. Using a toothpick, draw two of the drops into fangs. Allow the chocolate to set. To make cookie pops, add a little white chocolate to the prepared pops and attach a bat biscuit. Chill in the fridge until the chocolate has firmed up.

**10) Package & present:** To dress the cookie pops up, insert the lollipop sticks into pretty paper straws. Use additional chocolate as glue if the lollipops don't fit perfectly. Package the biscuits and cookie pops in small treat bags and decorate them with a ribbon and our gift tags. To display the cookie pops, pour sugar into a tall vase or jar and arrange the cookie pops to your liking.

**Tip:** For a pretty effect, cover the jar in decorative paper.

## Printable Labels

Our printable gift tags will make your gift look extra special! Simply print the tags on DIN A4 (210 mm x 297 mm) or US Letter (8.5 in x 11 in) photo paper or card stock. Cut out the gift tags along the grey lines and use a single hole puncher to make small holes to thread a ribbon through.

## Storage and Shelf Life

You can keep the biscuits in an airtight container at room temperature for two weeks or for 3 months in the freezer.

## Video Tutorial

To watch the video tutorial, scan the QR code with your smartphone or enter the following link into your browser:

<http://chcotta.ge/bl0043>





# Thank you

**T**hank you for downloading this publication! We hope you enjoyed reading through this tutorial and feel confident to try it out yourself. In this last section, we have put together some information that we think might be useful to you. We hope to see you back soon at Country Hill Cottage!

## About Country Hill Cottage

Country Hill Cottage is a British design and lifestyle brand inspired by the English countryside, heritage and cottage life. It's our mission to inspire and please you.

## FREE eBook

Did you know? You can **download our *Vintage Rose Dessert & Party Table* eBook for FREE!** Inside, you'll find delicious recipes, easy-to-follow DIYs and beautiful printables. Create your own party table and learn how to bake scrumptious treats, make sugar roses, create a beautiful rose centerpiece and tissue paper pom-poms. We also share 10 top tips easy party planning and styling a picture perfect table. Join our community and download your free eBook now!

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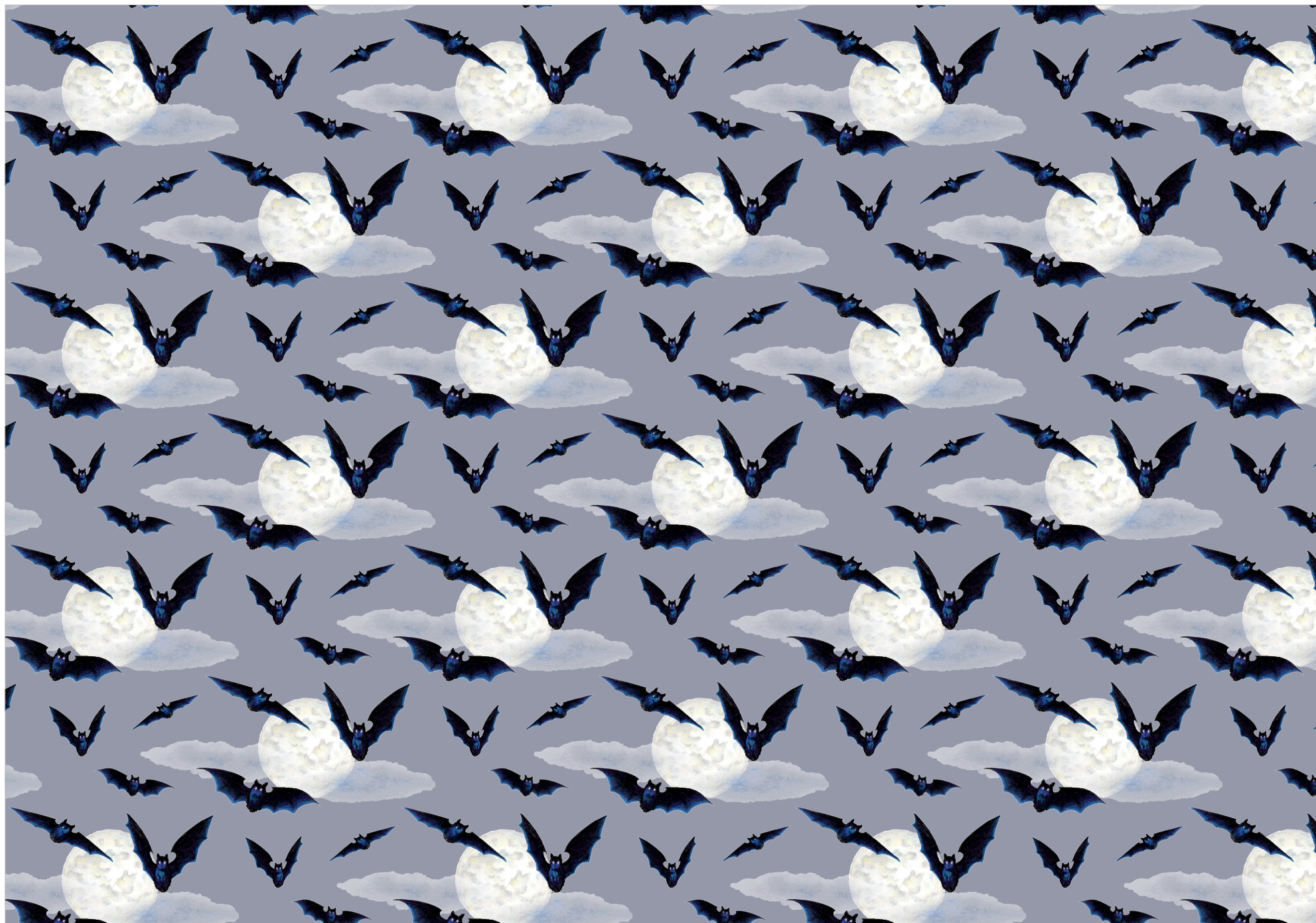
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Bad Bats Decorative Paper

Country Hill Cottage®

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Print on DIN A4 (21cm x 29,7cm) paper or US Letter (8.5in x 11in) paper

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