

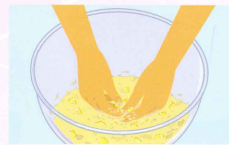
Chocolate cobweb cookies

To make about 18 cookies, you will need:

160g (5½oz) plain flour
2 tablespoons cocoa powder
100g (4oz) butter, refrigerated
50g (2oz) caster sugar
2 tablespoons milk
white writing icing
a 6.5cm (2½in) round cutter
2 baking trays lined with baking parchment
a toothpick

Heat your oven to 180°C, 350°F, gas mark 4.

✿ The cookies need to be stored in a single layer in an airtight container and eaten within five days.



1. Sift the flour and cocoa into a large bowl. Cut the butter into chunks and add it to the bowl, then rub it in with your fingers.



2. When the mixture looks like fine breadcrumbs, stir in the sugar. Then, sprinkle the milk over the mixture and stir it with a fork.

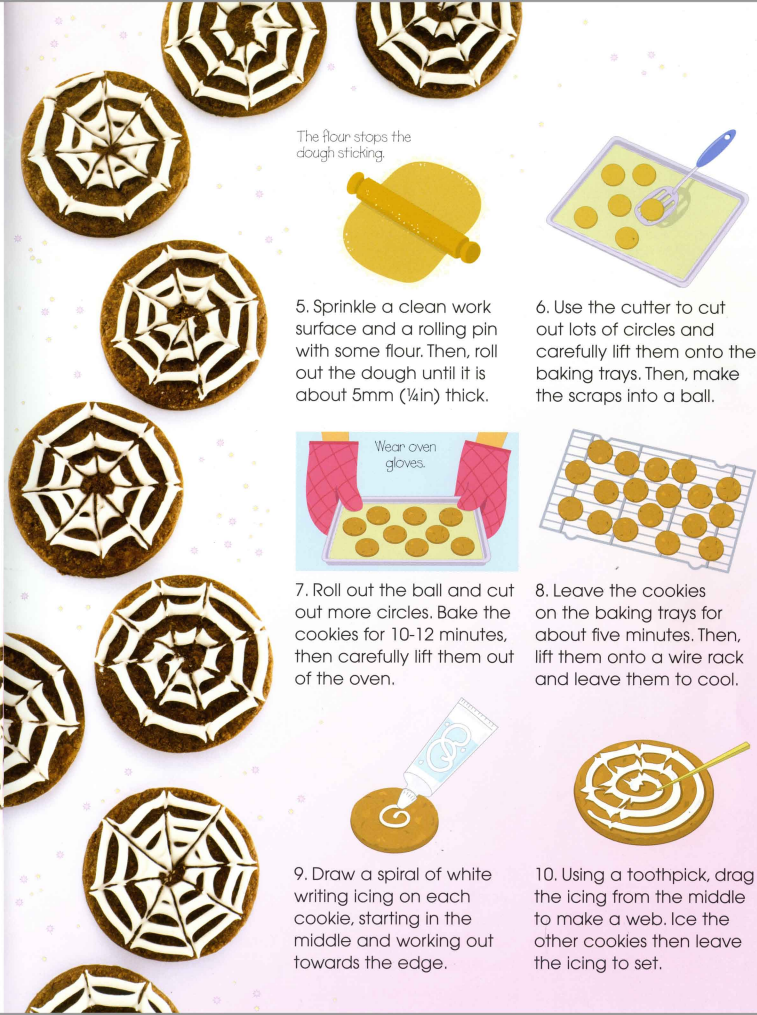


3. Stir the mixture until everything starts to stick together. Then, squeeze it with your hands to make a ball of dough.

Make a squashed circle.



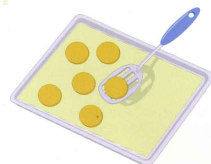
4. Wrap the dough in plastic foodwrap and put it in a fridge for 20 minutes. While it is in there, heat your oven.



The flour stops the dough sticking.



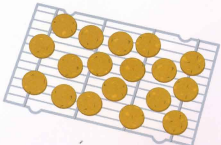
5. Sprinkle a clean work surface and a rolling pin with some flour. Then, roll out the dough until it is about 5mm (¼in) thick.



6. Use the cutter to cut out lots of circles and carefully lift them onto the baking trays. Then, make the scraps into a ball.



7. Roll out the ball and cut out more circles. Bake the cookies for 10-12 minutes, then carefully lift them out of the oven.



8. Leave the cookies on the baking trays for about five minutes. Then, lift them onto a wire rack and leave them to cool.



9. Draw a spiral of white writing icing on each cookie, starting in the middle and working out towards the edge.



10. Using a toothpick, drag the icing from the middle to make a web. Ice the other cookies then leave the icing to set.