

Muddy Puddle Biscuits

Ingredients

For the biscuits

- 175g softened butter
- 85g caster sugar
- 200g plain flour
- 3 tablespoons cocoa powder

For the icing

- 4 tablespoons icing sugar
- 2 tablespoons cocoa powder
- water as needed to make a glossy runny icing



Method

For the biscuits:

1. Preheat the oven to 180 C / 160 C fan / Gas 4.
2. Cream the butter and sugar together.
3. Sift in the flour and cocoa powder until a dough forms (add a little milk if required). Wrap the dough ball in some cling-film and chill in the fridge for 30 minutes.
4. Once chilled, roll out the dough and stamp out some rounds using a cookie cutter. Then get your little helper to pinch the sides of the rounds to make random 'puddle' shapes.
5. Bake on a lined baking tray for 10 to 12 minutes until firm. Remove from the oven and cool on a cooling rack.

For the icing:

6. Combine the icing sugar and cocoa powder in a bowl then very gradually, add just enough water to form a runny icing. Cover the biscuits with the chocolate icing to make the muddy puddle SPLATS! Serve.

Notes

Makes 20 biscuits.

The mouth-watering muddy puddle biscuits are a true delight for your Peppa fans young and old.

Red boots

If you want to you can make some little red boots (as shown) using some red fondant (or red marzipan). Roll two little balls then pinch into boot shapes, use a skewer to make the holes at the top of the boots.