

# ALLSORTS AT HOME

## Planet Cookies

*Credit to Jenny White and Good Food Magazine for this science week special! Make a whole solar system from your kitchen with these super cute planet cookies!*



### Ingredients

- 100g unsalted butter, softened
- 100g golden caster sugar
- 1 egg, lightly beaten
- 1 tsp vanilla extract
- 280g plain flour, plus extra for dusting
- 250g royal icing sugar
- red, blue, green, yellow, orange and black gel food colouring
- caramel flavouring (for brown colour)
- gold edible glitter (optional)
- round cookie cutter
- cocktail stick
- piping bag or ready to pipe white icing

*Instructions overleaf*

## Method

1. Heat oven to 190C/170C. Line a baking sheet with baking paper. Use an electric whisk to beat the butter and sugar together in a large mixing bowl until pale and fluffy. Gradually beat in the egg and vanilla extract. Sift in the flour, knead the mixture briefly to make a dough.
2. Divide the dough in half. One half can now be frozen or chilled to make another batch of biscuits. On a floured work surface, roll out the remaining dough to the thickness of a \$2 coin. Using round biscuit cutters, cut out the following size biscuits: 1 x 8cm, 2x7cm, 4x6cm, 2x5cm and 1x3.5cm.
3. Bake for 10-12 mins until pale golden brown. Leave them on the baking sheet for five mins, then transfer to a wire rack to cool.
4. Mix the icing sugar with 2to3 tbsp water to make a smooth, spreadable icing – not too runny! Spoon 1 tsp of the icing into a small bowl and mix enough yellow food colouring to make it bright enough for the sun!. Cover the largest biscuit.
5. Spoon 2tsp of the white icing into another small bowl and mix in enough blue food colouring to make it a bright, light blue. Use a little of this icing to cover a 6cm biscuit to make Uranus.
6. Add a little more blue colour to the already blue-coloured icing and use a little to cover another 6cm biscuit, to make the water on the Earth. Set aside to dry. Add a little more colour to the blue icing and cover another 6cm biscuit. Using a cocktail stick, swirl a little extra blue food colour and white icing onto this iced biscuit to make Neptune. Add a little more blue and a tiny bit of black food colouring to the blue icing and spread it over the 3.5 cm biscuit to make Pluto.
7. For Mercury, spoon 1 tbsp of the white icing into another bowl and add enough of the caramel flavouring to make a beige colour. Spread a little over a 5cm biscuit. Using a cocktail stick, swirl a little extra caramel flavouring into the icing on the biscuit.
8. Spread a little of the beige icing over a 7cm biscuit. Using a cocktail stick, swirl in a little red food colouring and white icing to make the patterns of Jupiter.
9. For Saturn, add a little yellow food colouring to the beige icing and spread it over the other 7cm biscuit, leaving a 1cm border around the edge. Use a cocktail stick to swirl a little yellow food colouring into the icing.
10. For Venus, add a little orange food colouring to the beige icing and spread some over the remaining 6cm biscuit. Using a cocktail stick, swirl in a little orange.
11. To finish Earth, spoon 1tsp white icing into another small bowl and add enough green food colouring to make it bright green. Blob a little of the green icing over parts of the blue icing.
12. For Mars, spoon 1tsp white icing into a small bowl and add enough red food colouring to make it bright red. Spread the red icing over a 5cm biscuit. Using a cocktail stick, swirl a little red food colouring into the icing.
13. Fit a plain nozzle to a piping bag and add the remaining white icing. Pipe two stripes around the middle of the Saturn biscuit to give it its rings. If you like, you can sprinkle the Mercury and Venus biscuits with a little edible gold glitter to make them sparkle.