



Delicious Dormice Dunkers

Dylan, Dexter and Doris would love this tasty and cute hibernation treat.

Ingredients

Makes approx. 20 dunkers.

400g plain flour

100g sugar

150g unsalted butter

1 large egg

1 tsp vanilla extract

$\frac{1}{2}$ tsp salt

White chocolate buttons

Milk chocolate chips

Edible liquorice laces

A tube of white icing

A large glass of milk (optional)

Equipment

An oven

A baking tray

Baking parchment

1 large bowl

1 smaller bowl

A wooden spoon

A tablespoon

A knife

Method

1. Preheat your oven to 350°C or gas mark 4 and line a baking tray with some baking parchment.
2. Put the flour and salt into a small bowl and mix them together.
3. Put the butter into a large bowl. Using the wooden spoon, beat the butter until it becomes soft, pale and fluffy. Slowly mix in the sugar whilst you are stirring.
4. Next, add the vanilla extract and the egg. Mix it well.
5. Slowly add the flour and salt mixture into the butter and sugar mixture, stirring constantly. Be careful not to add the flour too quickly or your mixture will become lumpy.
6. When your mixture has become like a dough, take around 1 tbsp of it in your hands and make it into an egg shape. Place each egg shape onto the lined baking tray. You may want to pinch the 'nose' of the mouse to make it pointy.
7. Bake the dunkers in the oven for around 20 minutes, until they are golden brown and remove to cool.
8. When they are cold, use a small blob of icing to stick chocolate chips where the eyes and nose would go. Add two small blobs of icing where the ears should go. Using a knife, cut a chocolate button in half and push it into the icing. Finally, add a blob of icing where the mouse's tail should go and attach your liquorice lace.
9. Pour a big glass of milk. Dip in your Delicious Dormice Dunker and enjoy!