

Hedgehog Biscuits

Ingredients

- 250g butter/margarine
- 140g caster sugar
- 1 egg yolk
- 2 tsp vanilla extract
- 150g chocolate
- Chocolate sprinkles



Method

1. Pre-heat the oven to 180°C and line a baking tray with greaseproof paper.
2. Weigh out the butter and sugar and put them in the bowl. Mix with a hand or electric whisk.
3. Add the egg yolk and vanilla extract to the mixture.
4. Weigh out the flour and sift into the bowl. Then mix everything with a spoon.
5. Do the last part of the mixing with your hands and press the dough together into a ball.
6. To make the hedgehogs, break off little bits and roll them in your hands to make balls. Then shape the nose.



7. Put them on a baking tray with a bit of space between each one then cook in the oven for 10-12 minutes until they are golden brown.
8. Put them on a wire rack to cool.

9. Break up the chocolate and then melt it (you could do this by putting it into a microwavable bowl and zapping it for 30 seconds, or you can do it the way I did it and put a heatproof bowl over a saucepan of water and keep stirring it).



10. Use a spoon to cover the body of the hedgehog with chocolate. I did this by picking up the biscuit and holding it over the bowl of chocolate, that way, when it dripped it went back into the bowl!



11. Use something pointy to dip in the chocolate and form the eyes and nose. This could be a cocktail stick, kebab stick or chopstick. Just take care as it's pointy!



12. Sprinkle some chocolate sprinkles over the body to form the spikes. This could be any kind of chocolate sprinkles, or you could even grate some chocolate to use. I managed to get a mixed chocolate sprinkle pot in Tesco so had lots of different types of hedgehogs.

