

# RED NOSE DAY RASPBERRY COOKIES



**FUNNY  
IS POWER**

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**goodfood**



## You'll need

### Equipment

- ▶ Large bowl
- ▶ Wooden spoon
- ▶ Cling film
- ▶ 7–8cm cookie cutter
- ▶ 4cm cookie cutter
- ▶ Non-stick baking sheets
- ▶ Cooling rack

### Ingredients

- ▶ 250g butter, softened
- ▶ 140g caster sugar
- ▶ 1 egg yolk
- ▶ 2 tsp vanilla extract
- ▶ 300g plain flour
- ▶ 1 tsp cinnamon
- ▶ 6 tbsp raspberry jam
- ▶ 6 tbsp icing sugar – sifted, plus extra to decorate

## Method

1. Heat oven to 180C / fan 160C / gas 4.
2. Mix the butter and sugar in a large bowl with a wooden spoon, then add the egg yolk and vanilla extract and briefly beat to combine.
3. Sift in the flour and cinnamon and stir until the mixture is well combined. You might need to get your hands in at the end to give everything a really good mix and press the dough together.
4. Shape into two balls, wrap in cling film and chill for 20–30 minutes.
5. Roll out the dough on a lightly floured surface, then stamp out 28 biscuits with a 7–8cm wide cutter. Lay these on non-stick baking sheets.
6. Using a 4cm cutter, cut out the 'noses' from half the biscuits.
7. Bake for 10–12 minutes until pale golden, then lift onto a cooling rack.
8. Mix the raspberry jam with the sifted icing sugar. When the biscuits are cool, spoon a little of the jam onto each whole biscuit, then carefully sandwich the other biscuits on top.
9. Serve as they are, or pipe icing, made with a little water and icing sugar, to draw funny faces.

