

RED NOSE SWIRL BISCUITS

Make your best bake ever with the help of Great British Bake Off star Lizzie Acker



Ingredients

(Makes 24)

115g butter
80g caster sugar
50g soft brown sugar
1 egg
Pinch of salt
225g plain flour
1/2 tsp baking powder
Red food dye
Edible cake pen

Method

1. Cream together the butter, sugars and egg.
2. Add the salt and mix again.
3. Gently fold in the flour and baking powder.
4. Split the dough into two equal halves.
5. Between two sheets of baking paper, squash one half of the dough into a large rectangle, 30cm by 20cm, then place it in fridge to cool.
6. Dye the other half of the dough red by kneading in a few drops of food colouring.
7. Squash the red dough into the same size rectangle shape and put it in the fridge to cool.
8. After half an hour, take both dough rectangles out of the fridge. Place the red one on top of the white one, then roll it up into a sausage shape.
9. Place it back in the fridge to cool for an hour.
10. Preheat the oven to 170C.
11. Cut the dough into 2cm-thick discs and place on a baking tray six at a time.
12. Bake for 12 minutes, then allow them to cool before adding funny faces with an edible pen.



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RED
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DAY

FRIDAY 17 MARCH

For cake labels, bunting and more go to comicroelief.com/bake

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MIA'S RED NOSE DAY BROWNIES

Superstar fundraiser Mia raised an amazing £240 selling her delicious Red Nose Day Brownies for Red Nose Day 2022. You can follow in her footsteps and make your own using her recipe below.

Ingredients

550g caster sugar
8 eggs
450g unsalted butter
150g cocoa powder
150g plain flour
450g dark chocolate
250g white chocolate
Caramel sauce to top



Method

1. Preheat the oven to 180C, gas mark 4, or fan oven 160C.
2. Line two 8-inch baking trays with lightly greased baking paper.
3. Beat together the sugar and eggs (with an electric whisk if you have one). Make sure the sugar is dissolved.
4. Melt the butter and whisk it into the egg mixture.
5. Sieve together the cocoa and flour and add it to the mixture.
6. Melt the dark chocolate in a bowl over hot water and stir it into the mixture.
7. Cut up the white chocolate and stir it into the mixture.
8. Pour the mixture into the baking trays and bake for 25 minutes. The mixture should still be slightly soft in the middle when ready.
9. Allow to cool and then drizzle over caramel sauce.
10. YUM!



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