

Chocolate Sugar Cookies with Fondant

Ingredients

200g butter
1 cup granulated sugar
¼ tsp. salt
1 tsp. vanilla
1 large egg
2 ¼ cups pastry flour
¼ tsp. baking powder
¼ tsp. baking soda
½ cup cocoa
1 tbsp. cold water



Directions

1. Preheat the oven to 180C. Lightly grease two baking sheets.
2. With the paddle attachment to your stand-type mixer, cream the butter and sugar together. Add the salt and vanilla. Add the egg and beat until well combined.
3. In another bowl, whisk together the flour, baking powder, baking soda, and cocoa.
4. Add the flour mixture to the butter and sugar mixture along with the one tablespoon cold water. Beat with the paddle until the dough comes together in a dough ball. The dough should be firm enough to roll out and cut cookies. If it is not, refrigerate the dough for 20 minutes
5. Roll the dough on a very lightly floured counter to a thickness of 1/4 inches or 6mm thick. Cut out the cookies with a cookie cutter. Place on the sheet and bake for nine minutes. Remove the cookies to a wire rack to cool.
6. Once the cookies have cooled, roll the fondant to a thin sheet (1/16 inches or 2mm thick) and cut the fondant with cookie cutters to match up on the cookies. Brush just a touch of water (corn syrup can also be used) onto the backs of the fondant to make sure that it sticks to the cookies.

Handy tips

- I used Satin Ice Rolled Fondant (red) and Bakels Pettinice White Icing for the fondant icing. Bakels Pettinice is easily found at major supermarkets, while you may have to go to specialist baking or craft stores/websites for the Satin Ice;
- Adjustable rolling pins are a fast way to ensure that the cookies and the icing are rolled out evenly
- A pattern on the icing is easily created by placing a plastic embossing folder (used to create embossed paper on Cuttlebug machines and the like) over the icing and rolling a rolling pin over the folder.

Story

One sentence at the end of an old newspaper article about the art of making cake pops led me to Baking for Hospice, and despite cake pops still being on my baking bucket list... it's been a rewarding year with the team!

While Baking for Hospice does inspire and fuel my creative bent for baking, for me it's more about a small, practical way of thanking the staff and volunteers of the hospice(s) for their invaluable calling, and especially showing the patients at the hospice (their family and friends) that although we've never met... we care and we're thinking of you.