Jelly Tots Classroom Cookies

COUNTING COOKIES

Makes 36
Hands-on time: 50 minutes
Hands-off time: 1 hour

INGREDIENTS
½ cup (113g) butter, softened
½ cup castor sugar
1 large egg
1 tsp vanilla essence
1⅔ cups cake flour
1 slab (80g) white chocolate, chopped
2 packets (100g each) Beacon Jelly Tots Numbers
2 packets (41g each) Beacon Jelly Tots Original

Microwave cooking times may vary due to wattage; use the timings below as a guide.

METHOD
1. Using an electric hand mixer, beat the butter, sugar, egg and vanilla essence together for 2 minutes in a mixing bowl.
2. Sieve in the flour and use a wooden spoon to stir until combined. *Chef's Tip: Add a tablespoon of water if the dough is too crumbly.*
3. Transfer the mixture to a lightly floured surface and use your hands to bring the dough together to form a ball.
4. Cover the dough with plastic wrap and refrigerate for 20 minutes.
5. Preheat the oven to 180°C (160°C if fan-forced) and line 2 baking trays with baking paper.
6. Using a rolling pin, roll out the dough onto a lightly floured surface until it is 5mm thick.
7. Dip a tall glass with a 5cm diameter in some cake flour and shake off the excess. Use the glass to cut 36 rounds from the dough. Re-roll the dough to use up all the scraps.
8. Place the rounds on the baking trays, 3cm apart, and bake for 10-12 minutes or until lightly golden. Cool on the trays for 5 minutes before transferring to a wire rack to cool completely.
9. Melt the white chocolate in the microwave, stirring in 30-second intervals until smooth. Allow the chocolate to cool for 2-3 minutes. *Chef's Tip: Use milk chocolate, if preferred.*
10. Dip the base of 18 Beacon Jelly Tots Numbers in the chocolate and place each on their own individual cookie, using the chocolate as glue.
11. Dip the base of each Beacon Jelly Tots Original in the chocolate and arrange them on the remaining cookies so that you have 3 sets of cookies that represents a number from 1 to 6. *Chef's Tip: Pick each Jelly Tot up with a toothpick for easy dipping.*
12. Allow the chocolate to harden for 30 minutes. Serve and ENJOY!

CREATE-YOUR-OWN SHAPE COOKIES

Makes 32
Hands-on time: 1 hour 15 minutes
Hands-off time: 1 hour 30 minutes

INGREDIENTS
½ cup (113g) butter, softened
½ cup castor sugar
1 tsp vanilla essence
1 large egg
1⅓ cups cake flour
3 tbsp cocoa powder
1½ cup icing sugar, sieved
3 tbsp milk
2 packets (100g each) Beacon Jelly Tots Craziberries

METHOD
1. Draw a variety of shapes (each about the size of your palm) onto a sturdy piece of cardboard. Cut each out neatly and set aside for later use. *Chefs Tip: Cut out shapes such as a square, diamond, circle, triangle, rectangle, star and heart.*
2. Using an electric hand mixer, beat the butter, sugar, vanilla essence and egg together for 2 minutes in a mixing bowl.
3. Sift in the flour and cocoa powder and, using a wooden spoon, stir to combine. *Chef's Tip: Add a tablespoon or two of water if the dough is too dry.*
4. Transfer the mixture to a lightly floured surface and use your hands to bring the dough together to form a ball.
5. Cover the dough with plastic wrap and refrigerate for 20 minutes.
6. Preheat the oven to 180°C (160°C if fan-forced) and line 2 baking trays with baking paper.
7. Using a rolling pin, roll the dough out on a lightly floured surface until it is 5mm thick.
8. Place the cardboard shapes on top of the dough and, using a butter knife, cut around each shape. Re-roll the dough to use up all the scraps to make multiple shapes. *Chef's Tip: For easy cutting, dip the tip of the knife in some hot water, dry it and gently cut around each shape.*
9. Place the cookies on the baking trays, 3cm apart, and bake for 12-15 minutes or until firm around the edges. Cool on the trays for 5 minutes before transferring to a wire rack to cool completely.
10. Combine the icing sugar and milk and mix until smooth.
11. Pour the icing into a squeezy bottle with a nozzle. *Chef's Tip: Alternatively use a small resealable bag with a small piece of the tip cut off.*
12. Outline each cookie with icing and fill in the centres. Decorate the cookies with the Beacon Jelly Tots Craziberries to form a different pattern on each.
13. Allow the icing to firm up for about 1 hour. Serve and ENJOY! *Chef's Tip: Use the decorated cookies to learn about shapes!*

PEANUT BUTTER FLOWER COOKIE POPS

Makes 24
Hands-on time: 1 hour
Hands-off time: 1 hour 30 minutes

INGREDIENTS
½ cup (113g) butter, softened
½ cup smooth peanut butter
1 cup granulated sugar
1 large egg
1 tsp vanilla essence
1½ cups self-raising flour
2 slabs (80g each) white chocolate
5 packets (41g each) Beacon Jelly Tots Original

Serving suggestion:
Beacon Jelly Tots Original

Microwave cooking times may vary due to wattage; use the timings below as a guide.

METHOD
1. Cut out a flower shape, about 5cm in diameter, from a piece of cardboard and set aside for later use.
2. Using an electric hand mixer, beat the butter, peanut butter, sugar, egg and vanilla essence together for 2 minutes in a mixing bowl.
3. Sift in the flour and using a wooden spoon, stir to combine. *Chef's Tip: Add a tablespoon or two of water if the dough is too dry.*
4. Transfer the mixture to a lightly floured surface and use your hands to bring the dough together to form a ball.
5. Cover the dough with plastic wrap and refrigerate for 20 minutes.
6. Preheat the oven to 180°C (160°C if fan-forced) and line 2 baking trays with baking paper.
7. Using a rolling pin, roll the dough out on a lightly floured surface until it is 1,5cm thick.
8. Place the cardboard flower shape on the cookie dough and using a butter knife, trace around the edges to cut out flower shapes.
9. Place the cookie dough flowers on the baking trays and insert a wooden popsicle stick a third of the way through the side of the cookie to form a handle. Refrigerate trays for 15 minutes.
   Chef's Tip: Use short sosatie sticks, if preferred.
10. Bake for 15-20 minutes or until lightly golden in colour. Cool on the trays for 5 minutes before transferring to a wire rack to cool completely.
11. Melt the white chocolate in the microwave, stirring at 30-second intervals until smooth. Allow the chocolate to cool for 3 minutes. *Chef's Tip: Use milk chocolate, if preferred.*
12. Dip the base of each Beacon Jelly Tots Original in the melted chocolate and arrange on top of each cookie to create a flower pattern Allow the chocolate to harden, about 30 minutes. *Chef's Tip: Pick each Jelly Tot up with a toothpick for easy dipping.*
13. Place the extra Beacon Jelly Tots Original in a few glasses and arrange the flower cookie pops upright inside each to look like a bouquet and ENJOY!