

## TIMMY TIME COOKIES!

A perfect activity for an evening in the kitchen, or in preparation for a party, follow this simple recipe to make delicious Timmy Time cookies!



### YOU WILL NEED

Large mixing bowl  
Rolling pin  
Cling film  
Non-stick baking tray  
Cooling rack  
Wooden spoon,  
dessert spoon, teaspoon  
Cookie cutters! (see page 2)

### INGREDIENTS

1 egg  
100g unsalted butter  
100g caster sugar  
 $\frac{1}{4}$  teaspoon salt  
200g plain flour  
 $\frac{1}{2}$  teaspoon baking powder  
2 teaspoons vanilla essence  
Sweets for decorations!

### 1 METHOD

Preheat the oven to 375°F (180°C) degrees and line a baking tray with non-stick paper.

2 Cream the butter and sugar in a large bowl until light and fluffy. Add the egg and vanilla, beat until combined.

3 Sift in  $\frac{3}{4}$  of the flour into the mixture and mix in well - use your hands at this stage to make it easier and more fun!

4 The mix should form a soft dough. If it is too sticky add a little of the remaining flour. Continue to add flour to the mix, mixing/kneading as you go, to get it to a soft dough.

5 Form into a log, wrap in cling film and place in the fridge until firm for about 30 mins.

6 Once the dough is firm, roll it out using a rolling pin until the dough is about 1 cm thick.

7 Place your cookie cutter templates (see page 2) onto the dough and cut around them to create Timmy Time-shaped cookies, pop them on a baking tray and transfer them to the oven.

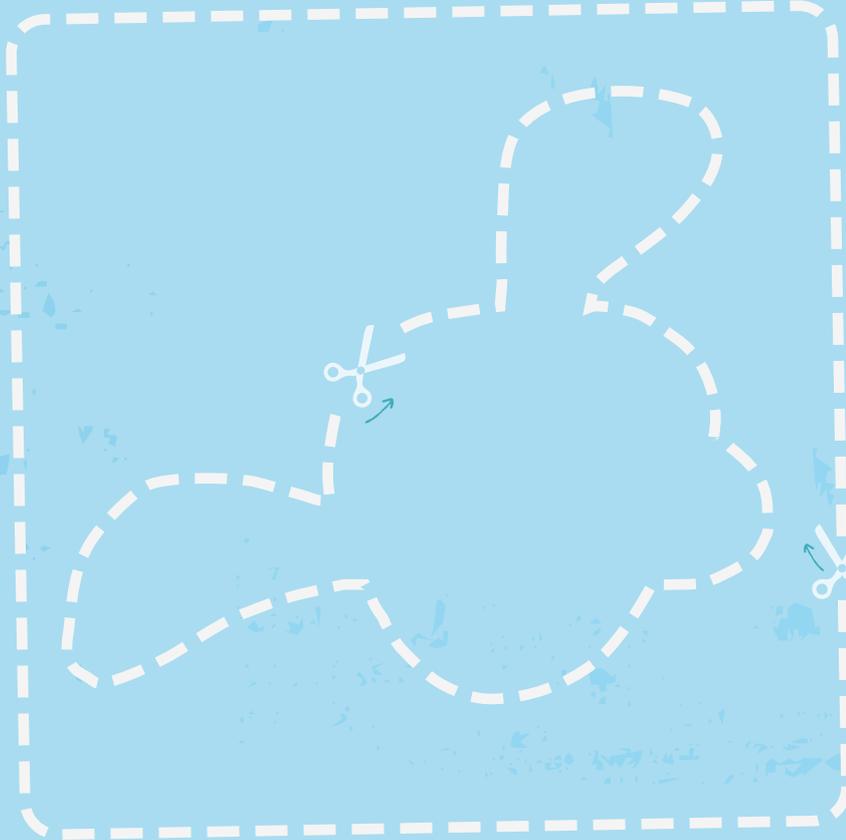
8 Bake for about 10 minutes (for a crunchy cookie), or 7 minutes for a softer cookie. Leave them to cool for at least 10 minutes before decorating.

9 Using squirty icing and sweets, decorate your cookies to look like you favourite Timmy Time characters!



# TIMMY COOKIE CUTTERS

Trace your favourite characters onto thick card, cut out the innershape and cover your cutter in grease-proof paper to stop it getting dirty. Place the shape onto your dough and trace round with a knife to cut out your cookies!



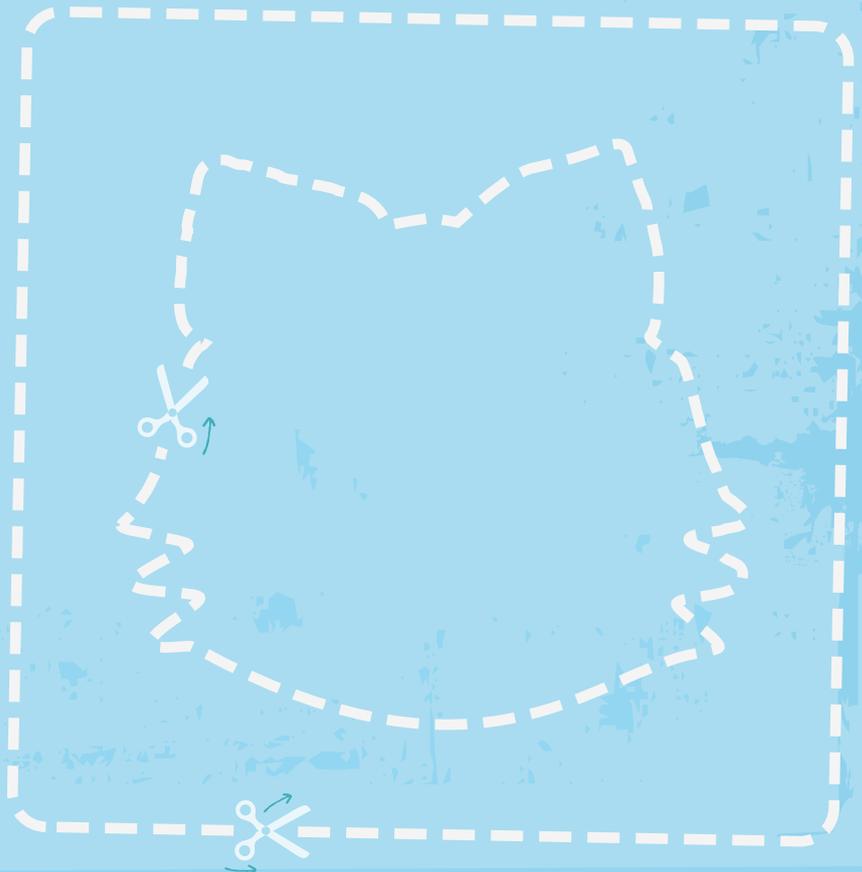
## TIMMY

Mischievous Timmy loves getting messy. How about dipping Timmy's face in melted chocolate before you decorate him? Mmmm...yummy!



## MITTENS

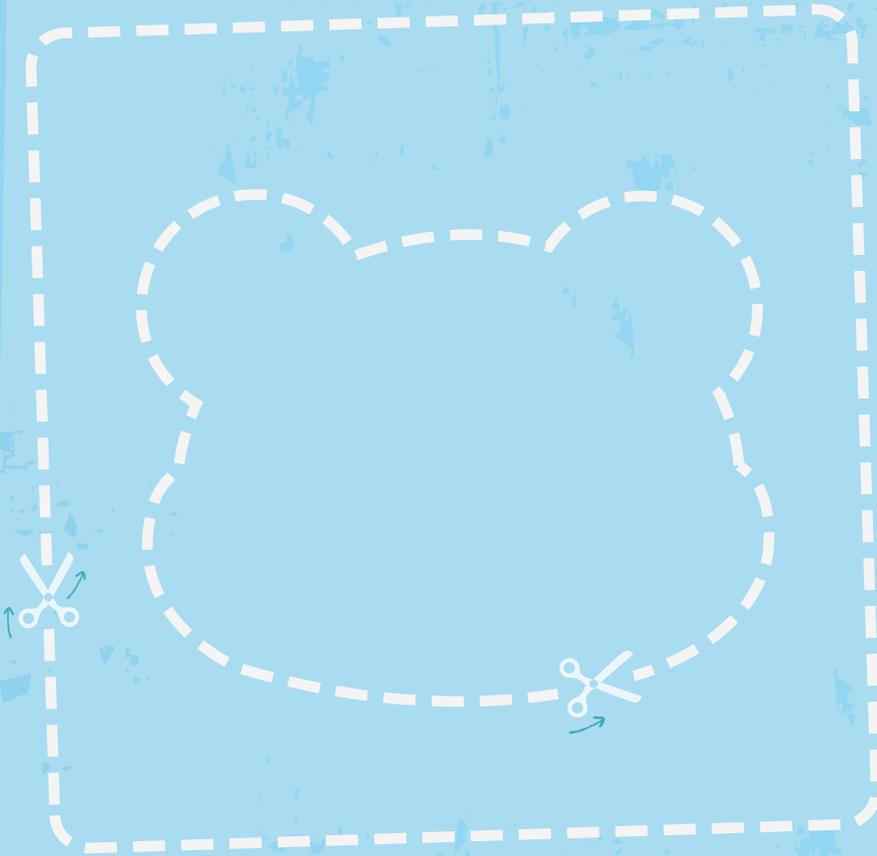
Mittens is very proud of her beautiful fur. Why not try liquorice laces for her lovely whiskers?



# TIMMY COOKIE CUTTERS

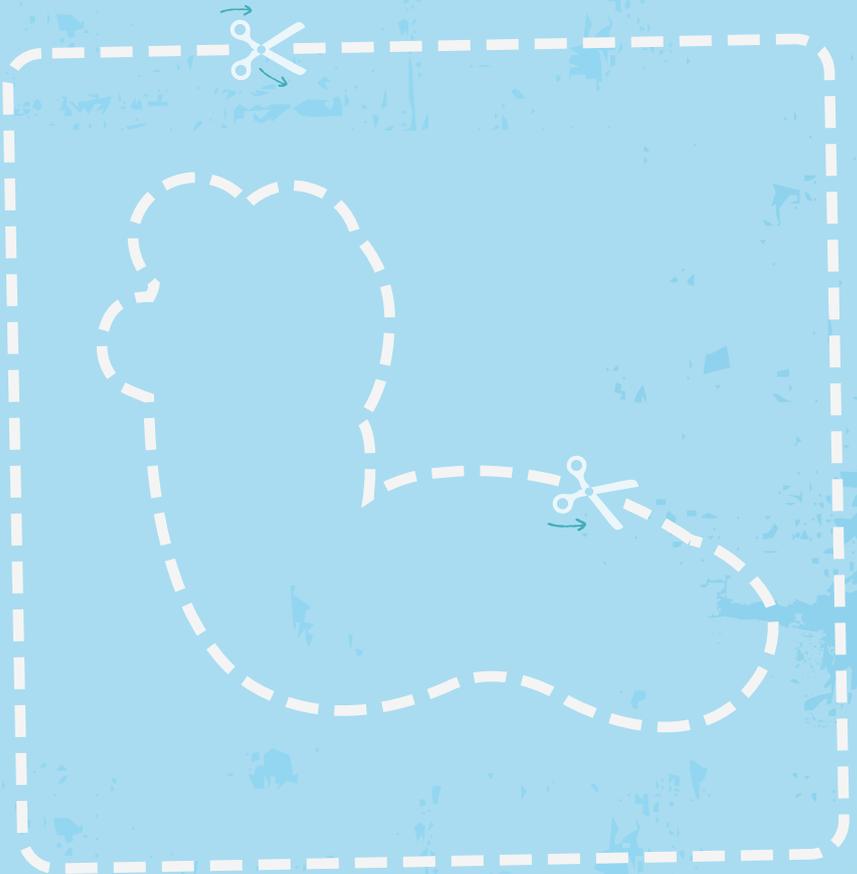
## Stripey

Stripey is everyone's favourite sleepy badger. Try using a chocolate button for his snuffy nose!



## Bumpy

How about making some green icing to cover Bumpy's body? Just mix together some water, sugar and some green food colouring - you could even use some sweets for eyes and a jellybean for his mouth!



### Share Your Designs!

Why not take a photo of your finished cookies and share them with our Facebook community? [www.facebook.com/timmytime](http://www.facebook.com/timmytime)