



Justin's House

Little Monster Cookies



You will need

- 3 medium eggs
- 600g flour
- 395g brown sugar
- 225g margarine
- 1tsp baking soda
- 1tsp ginger

To Decorate

- 450g margarine
- Icing sugar
- Green and red food colouring
- Dark melting chocolate
- White royal icing
- Blue writing icing

1

Cream the sugar and margarine.

2

Add the eggs and mix thoroughly.

3

Add the flour, soda and ginger and mix thoroughly and refrigerate for at least 4 hours.



Remember to ask a grown-up for help

4

Scoop out the mixture with an ice cream scoop and flatten onto a baking tray.



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5

With the help of a grown-up, place in a pre-heated oven at 350 degrees F (175 degrees C) for 10 minutes. Then allow to cool.

6

For the icing, cream the icing sugar and margarine.

7

Add the green food colour and mix.

8

Scoop onto the cookies and spread out with a fork so it looks like fuzzy fur.

9

Roll balls of white royal icing and roll out for the eyes.

10

Mix red colouring with white royal icing, roll out and cut into shape for the mouth.

11

Melt the dark chocolate and spoon onto the white royal icing for the pupils. Then pipe the blue writing icing on for the eyelashes.