

Chocolate Sable Red Remembrance Poppies



- 255 grams of plain white flour
- 30 grams of quality dark cocoa powder
- 200 grams of cold butter, cubed
- 100 grams of icing sugar
- 2 free range egg yolks
- 1/2 teaspoon of vanilla essence
- 200 grams of rolling fondant icing
- red food colouring
- cornflour/ cornstarch to work the fondant
- 30 dark sweets, such as M&M's or Smarties
- 30 toothpicks, or match sticks with the head broken off, etc. painted with green food colouring
- a small amount of icing / frosting to fix the fondant, toothpicks and sweets

Instructions

1. Preheat your oven to 180 degrees C
2. In a food processor place the flour, cocoa and cubed butter. Pulse until the mixture resembles fine breadcrumbs.
3. Add the icing sugar, egg yolks and vanilla and process to a form smooth ball of dough.
4. Wrap the dough in plastic wrap and refrigerate for 30 minutes.
5. On a lightly floured board roll the dough out, marking and cutting 30 poppy shapes.
6. Transfer the poppies to a lined baking tray / sheet and bake for approximately 8 minutes.
7. Leave to cool on a cake rack.
8. Knead the fondant with enough red food colouring to create a good red poppy colour, adding some cornflour if the fondant becomes too sticky.
9. Roll out the fondant and cut 30 poppy shapes to fix to your sables
10. Fix the fondant, green toothpick and a sweet to each sable cookie with a little icing to form the poppies

Makes 30