In aid of

Guide Dogs

Prep time: 1 hour

Cook time: 8-10 minutes

Makes: 20 biscuits

Guide dog cookies

Use your Labrador cookie cutter included in your fundraising pack to bake up your own litter of guide dogs. The perfect addition to your bake sale or decorating competition.

Ingredients

- 100g unsalted butter, softened at room temperature
- 100g caster sugar
- 1 medium egg, lightly beaten
- 1 tsp vanilla extract
- 275g plain flour

Decoration

- 2 tbsp cocoa powder if you want chocolate Labradors
- Ready-made fondant icing check out our handy guide to what colours to buy

What will your guide dogs wear?

White and yellow harness = working guide dog

Brown harness = trainee quide dog

Blue coat = puppy in training or buddy dog



Method

- 1. Preheat oven to 190C/170C Fan/Gas 5. Line a baking tray with greaseproof paper.
- 2. Cream the butter and sugar together in a bowl until combined. Beat in the egg and vanilla extract, a little at a time, until well combined, then stir in the flour and bring together to form a dough.
- 3. Want some of your litter to be chocolate? Split your dough in half, set one half aside, and add cocoa to the other until thoroughly combined.
- 4. Wrap the dough in cling film and chill in the fridge for 30 minutes.



- 5. Roll the dough out on a lightly floured work surface to a thickness of 1cm. Cut biscuits out of the dough using the guide dog shaped cookie cutter included in your pack and carefully place onto the baking tray.
- 6. Bake for 8-10 minutes, or until pale golden-brown. Set aside to harden for 2 minutes, then cool on a wire rack.

Decoration

If you want to decorate your litter of guide dogs, we recommend using ready-made fondant icing.

- 7. Roll out to approx. ½ cm thickness and cut out shapes to create your guide dog harness or coat. The easiest way to stick your icing to your biscuits is to mix a little icing sugar with water.
- 8. Feeling creative? Make your own icing too! Royal Icing, buttercream and glace icing will all work.

