



The Brodetsky Bake-along

WITH ZACK FROM JUNIOR
BAKE OFF



POO BISCUITS RECIPE

Step 1: Heat the oven to 170°C/150°C fan/Gas 3.

Step 2: Make the biscuits. Sift the plain flour, baking powder, salt and cocoa powder into a bowl. Add the sugar, then stir together. Rub the butter into the flour, until the mixture resembles breadcrumbs.

Step 3: In a separate bowl, beat together the egg yolk and milk and add this to the flour mixture. Bring everything together to form a dough.

Step 4: Turn out the dough onto a lightly floured surface and knead gently until smooth. Then, roll out the dough to about 5mm thick. Using the round biscuit cutter, cut out 6-8 rounds and place them on the baking sheet lined with baking paper. Refrigerate for 10 minutes.

Step 5: While the biscuits are in the oven make the decorations for the poo faces

Step 6: by Remove the tray from the fridge and bake the biscuits for 10-12 minutes, until quite firm – they will harden up on cooling, but need to be firm to form the base for the marshmallow. Immediately transfer them to a wire rack and leave to cool in the fridge.

Step 7: Make the marshmallow. Put the egg whites, caster sugar and salt into large glass bowl and set over a saucepan of boiling water (bain marie). Whisk continuously by hand until the sugar has dissolved and the mixture is frothy.

Step 8: Remove the bowl from the heat, and using the electric hand held whisk (or stand mixer), whisk until stiff peaks.

Step 9: Get your biscuits and scoop the filling into a piping bag with a round nozzle if you have and pipe generously on top of the biscuits in the shape of the poo emoji!

Step 10: Melt the chocolate over a bain marie

Step 11: Spoon the melted chocolate over the marshmallow biscuits

Step 12: Add your decorations

Step 13: Leave to set in fridge until hard and ready to eat

