



RECIPE



Rainbow sprinkle fishies

GETTING STARTED

- 1 Make the dough! In a big bowl, mix the flour, sugar, vanilla, and salt.
- 2 Add the cold butter cubes and rub them in with your fingers until it looks like sandy crumbs
- 3 Crack the egg and gently knead everything together. Don't overdo it, we want our cookies soft and crumbly, not tough.
- 4 Shape the dough into a ball, wrap it in cling film, and pop it in the fridge for at least 30 minutes. This makes the dough firm and easier to roll out later. While it chills, imagine your fishies swimming in a rainbow ocean.
- 5 Preheat your oven to 170°C. Take the chilled dough and roll it out about 5 mm thick. Use a fish-shaped cookie cutter to make cute fish cookies or cut the shape out yourself.
- 6 Place your fish cookies on a baking sheet and bake for 12-15 minutes, until the edges are just turning gold.
- 7 Let them rest on the baking sheet
- 8 Mix 2-3 tablespoons of powdered sugar with a few drops of water until smooth. This glaze will act as glue for the eyes and sprinkles.
- 9 Decorate your fishies. Brush a little bit of glaze on where you want to put the eye and stick a chocolate chip there.
- 10 Brush a little bit of glaze over the tail and body and sprinkle the colourful sprinkles!
- 11 Your rainbow sprinkle fishies are done!

Enjoy!

Show Anna and Dean how your Rainbow sprinkle fishies turned out! Send your photo to: Anna-en-Daan@deheus.com

What do you need?

- 250 g all-purpose flour
- 150g cold unsalted butter, cut into little cubes
- 100 g sugar
- 1 tsp vanilla extract (or 1 packed of vanilla sugar)
- 1 egg
- Pinch of salt
- Chocolate chips
- Colourful sprinkles
- 2-3 tbsp powdered sugar
- Fish shaped cookie cutter (or be creative by kneading the dough into fish shapes by hand)

