



Pink Pig Ears

Recipe by: Alice Toich

Serves: 2

Cooking: 1hr

Difficulty: Medium

Ingredients :

- 1 sheet of real butter puff pastry (just thawed but still cool +/- 30 mins)
- 1/2 cup pink sugar
- 1/2 cup pink sugar
- 1 tsp cinnamon
- 1/4 ground cardamom
- Some water
- 2 slabs white chocolate melted
- Sprinkles
- Hundreds and thousands
- Pink gel food dye

Methods :

- Mix sugar, cinnamon and cardamom. Toss half the sugar on your work surface
- Take thawed puff pastry and place on top of sugar. Toss the rest of the sugar on top of pastry evenly. Roll slightly with a rolling pin to stick sugar. Find centre line, fold from either end halfway, then fold again. So, there are 3 folds all together.
- Refrigerate your dough and sugar for 10-30 minutes until chilled and firm.
- Slice the sausage of pastry in 1.5cm (or 1cm for crispy edges). Brush each cookie in water and dunk each side in more sugar.
- Lay with space around each cookie for expansion on a baking tray with baking paper or oiled surface. Bake at 205 degrees Celsius for 15 mins. Ensure to flip halfway through cookie for a crispy edge.
- Once cookies are baked and cooled, melt white chocolate over a double boiler. Once melted at a tiny drop or two of pink gel. Mix for an even colour then dip the end of each plamier in

the chocolate. Lay each cookie on a tray with baking paper to allow chocolate to coll and sprinkle with hundreds and thousands of your choice!

- Enjoy with tea or after dinner as a treat.