

# COOKIE MONSTER MUFFINS



Ingredients:

dough:

300g flour, 125g margarine, 3 eggs, 1 package baking soda, 1 package vanilla sugar, 125ml milk and 175g sugar

The ingredients have to be stirred with a mixer. Therefore you firstly stir the eggs, then add sugar and vanilla sugar and at least add the margarine, the flour and the baking soda.

Put the baking tins on the baking sheet and apportion the dough therein. Bake it at 180°C for 25 minutes.

Be careful! The baking sheet is hot when you take it out of the oven.



Muffins become monsters:

125g marzipan paste, 200g icing sugar, 150g coconut flakes, blue food colouring and cookies

At first, prepare the eyes: Take small pieces of the marzipan paste and roll them - approximately as big as marbles. Then press a chocolate chip in each eye. It is the pupil.



To create the fur, put the coconut flakes in a bowl, add some of the blue food colouring and mix it up with a fork.

Take the icing sugar and add 2-3 tsp of water. Then add some of the blue food colouring.

Now, your monster paste icing is ready.

Coat the muffins with the icing and dip it headfirst into the coconut flakes. Now, all your muffins have a cookie monster fur.

Use icing to stick the eyes onto the muffin.

At last, take a knife and cut a mouth into each muffin. Put a cookie in the mouth.

