

GO JETTERS RECIPES

GO JETTERS BISCUIT FACES

Created by Frances Quinn

INGREDIENTS

- Kyan biscuit dough
- 125g slightly salted butter, softened
 - 125g caster sugar
 - 1 medium egg, lightly beaten
 - 1 tsp vanilla extract
 - 1 tsp ground ginger
 - 250g plain flour

EXTRAS

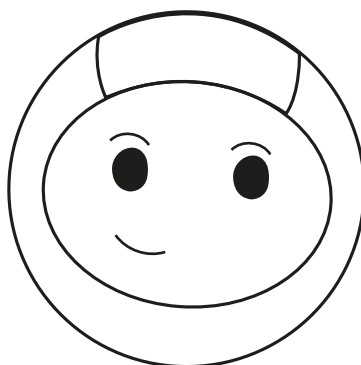
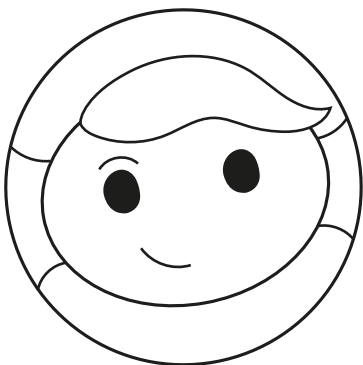
- dark blue fondant
- dark chocolate chips
- clear runny honey

INGREDIENTS

- Foz and Xuli biscuit dough
- 125g slightly salted butter, softened
 - 125g light soft brown sugar
 - 1 medium egg, lightly beaten
 - 1 tsp vanilla extract
 - 1 tsp ground cinnamon
 - 250g plain flour

EXTRAS

- white, dark purple, pale blue and yellow fondant
- dark chocolate chips
- clear runny honey



INGREDIENTS

- Lars biscuit dough
- 125g slightly salted butter, softened
 - 125g dark soft brown sugar
 - 1 medium egg, lightly beaten
 - 1 tsp vanilla extract
 - 1 tsp mixed spice
 - 250g plain flour

EXTRAS

- white fondant
- dark chocolate chips
- clear runny honey



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METHOD

Each coloured dough makes approx. 20 each

Preheat the oven to 180°C (160°C fan), gas mark 4.

Line two flat baking trays with non-stick parchment.

Make up the dough in batches according to whether you want to create one or all of the different characters. The method is the same in all of them, it is just the sugar and spices that vary between the doughs.

Cream together the butter and sugar, then gradually beat in the egg and vanilla extract. Sift and stir in the flour and spice and mix to a fairly soft dough.

Turn onto a lightly floured surface and knead gently. Cover or wrap the dough in cling film and chill for at least 30-60 minutes.

When ready, roll the dough out on a lightly floured surface to around the thickness of 0.5cm. Cut into circles using an 8.5cm round cutter and carefully transfer the biscuits to the lined baking sheets, using a spatula. Repeat with the remaining dough, and re-roll the trimmings to make more biscuits.

Bake the biscuits for approximately 10-15 minutes or until just golden around the edges. Leave the biscuits to firm up on their trays before transferring to a wire rack to cool.

Once cool, roll out your desired fondant according to the characters you're creating to approximately 0.25cm on to sheets of non-stick parchment to prevent it sticking.

Cut out enough 8.5cm circles of fondant in the characters' helmet colours for the total amount of biscuit faces made.

Using a little runny honey and a paintbrush, apply a small amount around the edge of the biscuits to act as glue. Carefully transfer and position the fondant on to the biscuit and use the tip of your finger to adhere both together.

Now using either a template or 6cm metal cutter pressed into an appropriate oval faced shape, place and cut out a face from inside the coloured fondant. If creating Xuli or Foz, roll cut out the appropriate coloured fondant and apply this extra detail to the coloured fondant helmet rounds and biscuits.

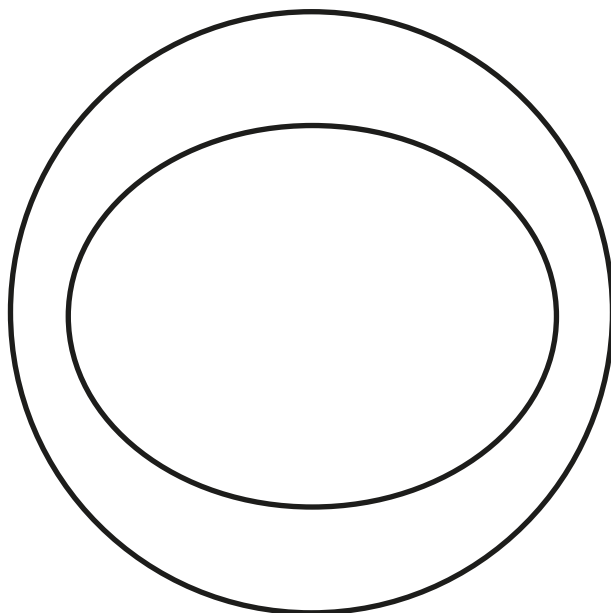
Finally shave off the pointed tips from your chocolate chips and stick these cut side down onto the biscuit faces using a paintbrush and a little melted chocolate. Using your chocolate and paintbrush, paint on your Go Jettters mouths and eyebrows and leave to set.



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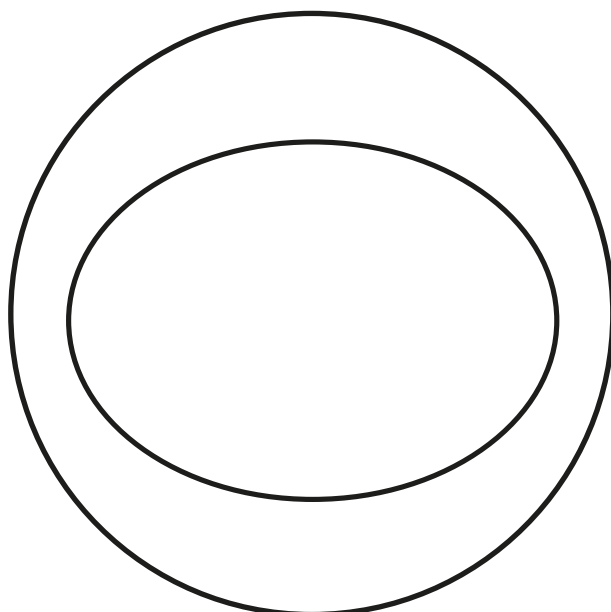
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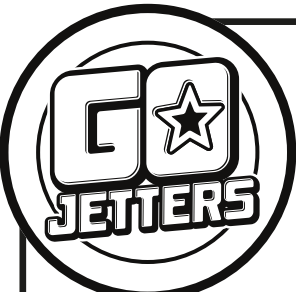
CUT OUT TEMPLATE USED FOR KYAN BISCUIT

* Remember to get an adult to help you cut out the Go Jetters faces



CUT OUT TEMPLATE USED FOR LARS BISCUIT

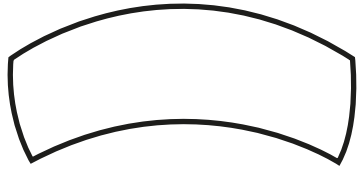
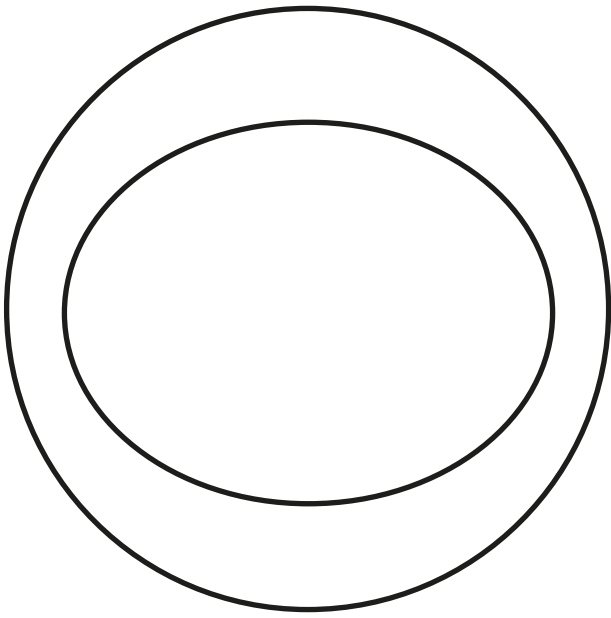
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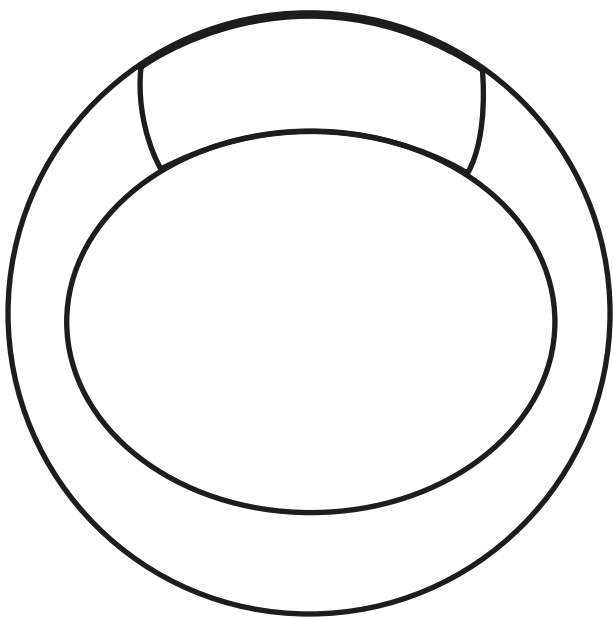
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CUT OUT TEMPLATE USED FOR FOZ BISCUIT

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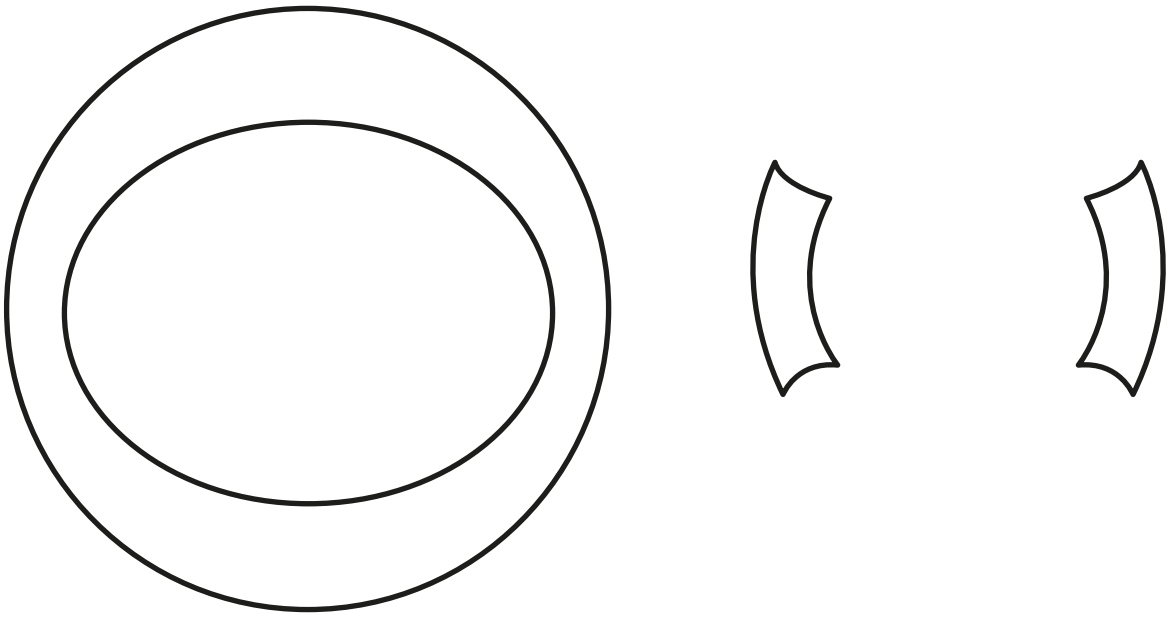




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CUT OUT TEMPLATE USED FOR XULI BISCUIT

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