

# SKYWHALE COOKIES

**Makes about  
24 cookies**

Created by Pip from Good Good Cake, these cookies were inspired by Patricia Piccinini's Skywhales. Bake at home and bring them along to the launch on **Saturday 19 March at Corben Oval** to nibble on during the flight!



## EQUIPMENT

- 2 x aluminum baking trays (not non-stick)
- Hand mixer or stand mixer
- Piping bag or heavy-duty ziplock bag
- Large round piping nozzle
- 2 x large mixing bowls
- Rubber or silicon spatula
- Whisk

\*If you don't have access to a stand mixer or hand mixer, you can achieve similar results with a rubber spatula and a LOT of elbow grease

\*To fold, scrape the spatula along the bottom of the bowl, lifting up the sides and turning over the top of the mixture. Continue moving this "C" shape, turning the bowl, until all the flour is mixed through.

## INGREDIENTS

- 2 1/2 cups (375g) plain flour
- 3/4 tsp salt
- 1 cup (226g) unsalted butter, at room temperature
- 1 cup (130g) icing sugar
- 1 egg
- 1 tsp lemon juice
- Zest from one lemon, finely grated
- 1 tsp vanilla extract
- Small garnishes like sesame seeds, currants, mini
- Choc chips or sprinkles (optional)

**METHOD ON  
NEXT PAGE**

# METHOD

Pre-heat the oven to 180°C.

Whisk flour and salt in a large mixing bowl. Set aside.

Place butter and icing sugar in the second mixing bowl, or bowl of your stand mixer fitted with the paddle attachment, and slowly beat on low speed to combine. Increase the speed to medium and beat for about 3 minutes, until the mix is fluffy and pale – almost white in colour.

Mix in the egg, juice, zest and vanilla. Scrape down the sides of the bowl and add the flour and salt. Using a rubber spatula, gently fold\* the mixture until just combined – don't overmix or the cookies will be tough. You should end up with a very soft, sticky dough.

Scoop the dough into your piping bag fitted with the round nozzle. If using a ziplock bag, cut off one corner and insert the nozzle. Fill and seal the bag. Massage the bag with your hands for a minute to warm up and soften the dough – this makes it easier to pipe.

Start piping your dough onto the unlined baking trays – to make your whale, hold the piping bag just above the tray and squeeze to make a circle about the size of a 20c coin. Continue squeezing out the dough as you move the bag away from your circle to the side in a zigzag, getting wider in the middle and smaller at the end. You should end up with something that looks like a chubby sideways Christmas tree – this is the head and body of your whale. To make your whale's udders, repeat the technique starting underneath the body, making a small circle and move the piping bag up and over the body in a straight line. Repeat this three times to make three udders.

Continue piping your whales, leaving a two-centimetre gap between them, until you fill your trays. If using garnishes, push them gently into the dough – one for an eye, and three for nipples.

Place one tray in the centre rack of your oven. Bake for 10 minutes, then rotate the tray so the front is now at the back. Bake for another 8 minutes until slightly golden around the edges, and remove the tray from the oven. Place your second tray in the oven and repeat. Let the cookies cool on the tray completely before removing.

Continue piping and baking until all your dough is used. The cookies can be enjoyed plain, or sprinkled with icing sugar.

Store in an airtight container and eat within 5 days.