

## CLAM COOKIES

### For The Clam Cookies:

75g butter  
1 large egg  
150g caster sugar  
150ml buttermilk or soured cream  
1tsp vanilla extract  
275g plain flour  
 $\frac{3}{4}$ tsp bicarbonate of soda

### Clam Filling:

100g marshmallows, white or pink, or a mixture  
3tbsp milk  
125g butter  
Food colouring of your choice  
Pearl Sprinkles or White Fondant



- Heat the oven to gas mark 4 or 180°C. Melt the butter and set it aside. Whisk the egg and sugar until really light and fluffy — use an electric hand-mixer or a whisk.
- Whisk in the melted butter, buttermilk or soured cream and vanilla, then fold in the flour, sifted with the bicarbonate of soda. Use an ice-cream scoop to measure out the mixture on to the tray — make 16 scoops. Put one tray in the oven while you do the second tray. Bake for 15 mins until light golden.
- To make the filling: Heat the marshmallows with the milk in a small pan over a low heat, stirring until smooth, and leave to cool for about 10 mins. Beat the butter until creamy, then beat in the marshmallow mixture until smooth add a drop of colouring if you wish.
- Use to fill the clams you can pipe or spoon in then roll a little fondant to make the pearl for middle of the clam.