

COOKING TOGETHER

ICED BISCUITS

WHAT YOU NEED:

- ◆ 100g (4 oz.) butter
- ◆ 100g (4 oz.) caster sugar
- ◆ 1 egg
- ◆ 1 teaspoon vanilla extract
- ◆ 275g (10 oz.) plain flour

For the Icing:

- ◆ 400g (14 oz.) icing sugar
- ◆ 3-4 tablespoons water
- ◆ Food colouring (optional)
- ◆ Sprinkles, sweets etc. (optional)



HOW TO MAKE:

Preheat the oven to 190C/375F/gas mark 5.

Line a baking tray with baking paper.

Using a hand or electric whisk, cream the butter and sugar together in a bowl until light and fluffy. Add the egg and vanilla extract, a little at a time, and mix well.

Add the flour to the creamed mixture and using your hands, make into a smooth firm dough. Then put it in the fridge for 15 minutes.

Roll out the dough on a floured surface until 1cm (1/2 inch) thick.

Use a sharp knife or cookie cutters to cut out shapes and place them on a baking tray.

Bake the biscuits for 8–10 minutes, or until golden brown. Then cool on a wire rack.

To make the icing, sift icing sugar into a bowl and add enough water to make a smooth, thick paste. Add one or two drops of food colouring if you wish.

Spread the icing over the biscuits and leave to set. Decorate with sprinkles, sweets etc.

ENJOY!