

Festive Iced Biscuits Recipe

These star shaped treats are as much fun to make as they are to eat! Why not try turning them into tree decorations?

Ingredients

100g/31/2oz unsalted butter, softened at room temperature

100g/31/2oz caster sugar

1 free-range egg, lightly beaten

275g/10oz plain flour

1 tsp vanilla extract

400g/14oz icing sugar

3-4 tbsp water

2-3 drops food colouring

Edible glitter

*Don't forget to ask a parent or guardian for help!



Method

1. Ask a parent or guardian to heat the oven to 190C/375F/Gas 5.
2. Line a baking tray with greaseproof paper.
3. Cream the butter and sugar together in a bowl until pale, light and fluffy.
4. Beat in the egg and vanilla extract, a little at a time, until well combined.
5. Stir in the flour until the mixture comes together as a dough.
TIP: If the dough is slightly crumbly, simply knead for a few minutes until it forms a soft ball!
6. Roll the dough out on a lightly floured work surface to a thickness of 1cm.
7. Using biscuit cutters cut out your star shapes in the dough and place onto the baking tray. To make into tree decorations, carefully make a hole in the top of the biscuit using a straw.
8. Bake the biscuits for 8-10 minutes, or until pale golden-brown. Set aside to harden for 5 minutes, then cool on a wire rack.
9. For the icing, sift the icing sugar into a large mixing bowl and stir in enough water to create a smooth mixture. Stir in the food colouring.
10. Carefully spread the icing onto the biscuits using a teaspoon and sprinkle over the glitter. Set aside until the icing hardens.

Original Recipe by BBC Food

