

# **Christmas Biscuits**

Edible glitter

## **Equipment**

Measuring cups

Measuring spoons

Whisk

Large bowl

Small bowl

Piping bags

Metal spoons

Baking tray (lined)

Wire rack

Wooden spoon

Rolling pin

## **Ingredients**

100g nuttalex at room temperature

100g caster sugar

1 egg, lightly beaten

1 tsp vanilla extract

275g plain flour

## **To decorate**

400g icing sugar

3-4 tbsp water

2-3 drops food colourings

## **Method**

1. Preheat the oven to 190°C
2. Line a baking tray
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.
6. Roll the dough out on a lightly floured work surface to a thickness of 1cm
7. Using biscuit cutters or a glass, cut biscuits out of the dough and carefully place onto the baking tray.
8. Bake the biscuits for 8-10 minutes, or until pale golden-brown.
9. Set aside to harden for 5 minutes, then cool on a wire rack.
10. **For the icing**
11. Sift the icing sugar into a large mixing bowl
12. Stir in enough water to create a smooth mixture.
13. Stir in the food colouring.
14. Carefully decorate the biscuits