



CRACKING CHRISTMAS BISCUITS!

BISCUITS

YOU WILL NEED

A LARGE BOWL
BAKING TRAY
SIEVE
GREASEPROOF PAPER
PIPING BAG

350G PLAIN FLOUR
100G SELF-RAISING FLOUR
125G CASTER SUGAR
125G BUTTER
125G GOLDEN SYRUP
1TSP VANILLA PASTE OR EXTRACT
1 EGG BEATEN

1. SIFT BOTH FLOURS INTO BOWL.
2. ADD SUGAR.
3. BLEND IN THE BUTTER.
4. ADD THE EXTRACT, EGG AND SYRUP MIX UNTIL IT FORMS A BALL.
5. ROLL OUT DOUGH UNTIL IT'S AROUND 5MM.
(YOU MAY WANT TO DO THIS IN BATCHES)
6. CUT OUT YOUR TEMPLATE THEN CAREFULLY. CUT OUT YOUR BISCUITS. (ASK AN ADULT TO HELP)
7. LAY ON A TRAY LINED WITH GREASE PROOF PAPER.
8. BAKE FOR AROUND 15MINS OR UNTIL GOLDEN BROWN. (170C/ GAS MARK 3/ 325F)
9. LEAVE TO COOL.

DECORATING

YOU WILL NEED

45ML COLD WATER
250G ROYAL ICING MIX
2 TBSP COCOA POWDER -
ADD MORE IF NEEDED CO-
LOURED SWEETS

1. MIX THE WATER AND ICING TOGETHER - ADD MORE WATER OR SUGAR TO CHANGE CONSISTENCY.
2. ADD COCOA
3. SPOON INTO PIPING BAG - *SNIP THE END*
4. CAREFULLY ICE GROMIT'S EARS
5. ADD LITTLE BLOBS OF ICING AND STICK ON A SWEETIE NOSE - *A RED SWEET LOOKS FESTIVE!*
6. ADD RIBBON TO HANG ON THE TREE
- *OR WHY NOT GIVE AS A GIFT!*



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