



## Iced biscuits

### INGREDIENTS

100g butter (softened) or margarine (block margarine is best)  
¼ tsp salt  
100g caster sugar  
275g plain flour  
1 large egg  
1 tsp vanilla bean paste or vanilla flavouring

### To decorate

250g icing sugar  
1 egg white  
food colouring

### METHOD

#### Step 1

Line a baking parchment and heat oven to 180 degrees. Mix together the butter and caster sugar, adding in the egg, salt and vanilla essence and then the flour. You can do this in a mixer with a dough hook or by hand.

#### Step 2

Chill in the fridge for 10 - 20 minutes (you can go to step 5 while they chill and start to make your icing!)

#### Step 3

Roll out the dough to a square shape - about 9 x 9 inches, Go ahead and measure 9 biscuits as 3 x 3 inches. Alternatively you can use a square cookie cutter if you have one. The biscuits just need to be as equal as possible to give the overall quilt look!

#### Step 4

Place the biscuits on a greased or lined tray and bake in the oven for 8-10 minutes, When they come out of the oven, leave them to cool and harden for at least another 10 minutes.



### **Step 5**

For piping/outlines - whisk the egg white until its a little frothy, add in the icing sugar. You might want to add in a bit of hot water at this stage if it's too thick to work with. What you want is an icing that covers the back of spoon, so not too thin for the outline of the biscuits.

### **Step 4**

For the flood icing (this is the one that you will use to 'colour' in) - add a little more hot water until it is pourable. You can now divide this icing into as many bowls as you like and colour by mixing in a little food colouring.

### **Step 5**

Place the outline icing into a piping bag with a number 2 or 3 tip. If you don't have any icing tips, you can just cut the end off a corner of a sandwich bag - be careful though - you really only need to cut a very small off the end of one corner. Otherwise you can use a teaspoon or rounded knife to spread the icing on.

### **Step 6**

To decorate the biscuits, use the thicker icing to draw your outline or design onto the biscuits. Let the icing set for a few minutes.

### **Step 7**

Pipe or use a teaspoon to add enough runnier icing to cover the entire biscuit or the design you want to cover- don't worry about it being neat at this point. Use a toothpick to spread the icing evenly inside the hard icing 'wall'. If the surface of the icing isn't flat, gently shake the biscuit back and forth until you have a smooth covering.

### **Step 8**

Pop the biscuits onto a baking tray and place into an oven at its lowest setting for about 30 mins to allow the icing to set hard.

### **Step 9**

If you want to draw a design on top of your icing- (probably onto white icing is best) you need to wait until its dry. Use food colouring watered down a bit and a clean brush to create your art!

**Upload to google classrooms or take a photo so we can see your marvellous creations!**

**If you have any particular questions please email Mrs Hall**

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