



# Stars Festive Biscuits

## **INGREDIENTS**

100g unsalted butter, softened at room temperature

100g caster sugar

1 free-range egg, lightly beaten

1 tsp vanilla extract

275g plain flour

### **To decorate...**

400g icing sugar

3-4 tbsp water

2-3 drops food colourings

Edible glitter

## **METHOD**

- ✓ Preheat the oven to 190C/375F/Gas 5. Line a baking tray with greaseproof paper.
- ✓ Cream the butter and sugar together in a bowl until pale, light and fluffy.
- ✓ Beat in the egg and vanilla extract, a little at a time, until well combined.
- ✓ Stir in the flour until the mixture comes together as a dough.
- ✓ Roll the dough out on a lightly floured work surface to a thickness of 1cm/½in.
- ✓ Using biscuit cutters or a glass, cut biscuits out of the dough and carefully place onto the baking tray. To make into Christmas tree decorations, carefully make a hole in the top of the biscuit using a straw.
- ✓ 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.
- ✓ 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.
- ✓ Carefully spread the icing onto the biscuits using a knife and sprinkle over the glitter. Set aside until the icing hardens.