

Firework Biscuits

Ingredients:

- 250g Plain white flour
- 85g Golden caster sugar
- 175g Unsalted butter, cubed and at room temperature
- 1tsp Vanilla extract
- 250g Icing sugar
- Food colourings of your choice (we used yellow, red and blue)
- Hundreds and thousands

If you don't like vanilla, you can substitute the vanilla essence for the zest of half a lemon or 1 1/2 tbsp cocoa powder.

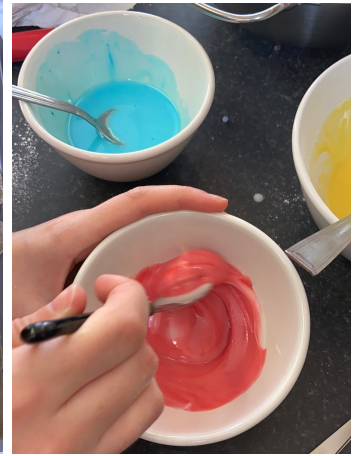
Method:

1. Make sure that hands have been washed, hair is tied back, aprons are worn, and care is taken with hot ovens!
2. Add the sugar, flour, butter and vanilla essence into a bowl and mix. If using a food processor, mix until the mixture looks like breadcrumbs, then mix until it forms a ball. If mixing by hand, crumble the butter between your fingers until the whole mixture resembles breadcrumbs. Then mix together to form one ball of dough.
3. Wrap the dough in cling film, then place in the fridge for around an hour until the dough is firm.
4. Preheat the oven to 180C/fan 160C/gas 4, and line some baking trays with baking parchment.
5. Place the dough on a clean floured surface, and roll until the dough is the



height of roughly 2 £1 coins. Use cookie cutters to cut out your biscuits, either using star shaped cutters or circular cutters. If you do not have a cookie cutter, using the open end of a glass will also work.

6. Place the cut out biscuits onto a lined baking tray, and continue to roll out the dough and cut out the biscuits until the dough is used up.
7. Place in the oven for 10-15mins until the biscuits are starting to turn golden brown. They will be soft when you take them out, but will harden as they cool.



8. Leave the biscuits on the baking tray for a few minutes and then when they are hard enough, transfer them to a wire rack to cool completely.

9. When the biscuits are cool, you can now begin to decorate. To make the icing, sift the icing sugar into a bowl and add enough water to make a slightly runny icing. It should be thin enough to drip but not so runny that it runs off the biscuits. If the mixture is too runny feel free to add more icing sugar.



10. Separate the icing into 3- 4 bowls, and mix in your chosen food colourings. We decided to use yellow, blue, red and white.

11. Here you can be as creative as you want. Splatter or drip on your icing to make it look like fireworks. You can add different colours or make different shapes, and before it sets add some hundreds and thousands on top.



12. Allow to dry and enjoy :)