



Not so 'bah humbug' biscuits

INGREDIENTS

200gms self raising flour
100gms caster sugar
100gms butter
1 large egg
1tsp vanilla extract

DECORATIONS

White fondant icing
icing pens
Small chocolate balls

METHOD

Get the oven heating up- turn on to 180c/350f/Gas 4

In a bowl, mix the flour and sugar together. Add the butter and rub into the mix-it should look a bit like breadcrumbs when its done

Beat the egg lightly and add this and the vanilla essence to the bowl and mix to form a dough

Roll out onto a well floured surface and cut into round shapes. Place on a baking sheet/tray and bake for around 10-12 mins....

Let them cool....

Get decorating! (We used the fondant to cut a bit of a smaller round to sit on top of the biscuit and used the pens to make snowmen and reindeer faces/stars and trees. Use the balls for the noses!)

ENJOY!!