

PREPARATION FOR PRACTICAL

Hygiene – Aprons, Hands, Surfaces

Equipment - Large mixing bowl, medium bowl, scrap bowl, wooden mixing spoon, teaspoon, tablespoon, fork, table knife, sieve, baking tray, cooling rack, palette knife, pastry cutters. rolling pin, flour dredger, baking parchment.

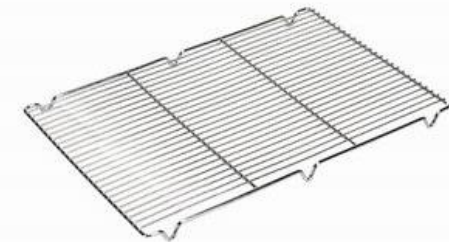


Ingredients

- 100g unsalted butter, softened at room temperature
- 100g caster sugar
- 1 free-range egg, lightly whisked
- 1 tsp vanilla extract
- 275g plain flour

To decorate

- 400g icing sugar
- 3-4 tbsp water
- 2-3 drops food colouring



Christmas Biscuits



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- **1 tsp vanilla extract**
- **275g plain flour**

To decorate

- **400g icing sugar**
- **3-4 tbsp water**
- **2-3 drops food colouring**

Method

- **Preheat the oven to 190C** and line a baking tray with baking paper.
1. Prepare ingredients – weigh caster sugar, plain flour, butter. Whisk egg.
 2. In a large mixing bowl - cream the butter and sugar together until pale, light and fluffy.
 3. Add the vanilla extract to the whisked egg
 4. Pour the egg mixture into the cream/butter/sugar mixture, a little at a time, until well combined.
 5. Sift in the flour and stir until the mixture comes together as a dough.
 6. Roll the dough out on a lightly floured work surface to a thickness of 1cm.
 7. Using a pastry cutter, cut biscuits out of the dough and carefully place onto the baking tray.
 8. Bake the biscuits for 8-10 minutes, or until pale golden-brown.
 9. Set aside to harden for 5 minutes, then cool on a wire rack.
 10. 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.
 11. Carefully spread the icing onto the biscuits using a knife and sprinkle over additional decorations. Set aside until the icing hardens.