

EASY TO BAKE COOKIES

Easy to bake, fun to decorate and delicious to eat, these biscuits are a wonderful way to pass the time at home. You can make them into any shapes you like, but why not see what animals you can make and then learn about them on our website while you wait for them to cook?



Ingredients

Biscuits

- 220g unsalted butter or vegan spread
- 200g golden caster sugar
- 1 large egg or 3 tbsp of Aquafaba for vegan alternative
- ½ tsp vanilla extract
- 400g plain flour

Decorations

- Icing sugar and other decorations
- Food colouring

Method

- Heat the oven to 200°C
- Add butter and sugar into a bowl and beat until soft and creamy;
- Add the egg/aquafaba, vanilla extract and flour and mix to form a dough, adding extra flour if the dough is too sticky;
- Sprinkle flour onto the worksurface, roll out the dough out and cut into animal shapes using cutters;
- Place biscuits on a baking sheet and then put in the oven for 7-10 minutes or until the edges are just brown.

Once out the oven and cooled, bring your animals to life with icing and decorations!

- Sift icing sugar into a bowl and add water gradually until you have a smooth mixture;
- Add a few drops of food colouring and stir to mix;
- Ice your biscuits and leave until the icing has hardened;
- Eat!