Cooking Plan

Autumn Leaf Biscuits



INGREDIENTS

400g Butter

200g Caster sugar

700g plain flour

Few drops of vanilla extract

Icing sugar and food colouring (optional)

Method

1. Preheat the oven to 150°C.

2. Add butter and sugar in a bowl and mix well until light and fluffy.

3. Add the vanilla, mix, then add the flour and mix well.

4. Roll out to about 5mm thick. Cut into different shapes using various cookie cutters / knives.

5. Bake for 20 minutes or until golden brown.

6. If you want, you can add icing onto the top of the biscuits (add food colouring if you wish)