Cooking Plan

Decorated Biscuits





Ingredients

200g Butter

100g Caster sugar

350g plain flour

Few drops of vanilla extract

Fondant icing and decorating bits for topping

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.
5. Bake for 20 minutes or until golden brown.
6. While baking, roll out icing and use the same shape cutter as your biscuit.
7. Decorate with the edible glue, pens and sprinkles!
8. Glue your icing onto your biscuit once its baked and cooled a little using the edible glue