Cooking Plan

Sheriff Biscuits



Ingredients

200g Butter

100g Caster sugar

350g plain flour

Few drops of vanilla extract

Yellow fondant icing

Star cutter

Icing sugar and water (for glue)

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 star shapes.

5. Bake for 25 minutes or until golden brown.

Allow to cool

6. Once cooled, roll out yellow fondant icing into a thin layer

7. Cut the icing into star shapes

8. Using a little bit of icing sugar and water to act as glue, stick the fondant icing onto your star biscuit.

9. You can also add little circles onto each point of the star if you want.

10. Use the icing pens to write SHERIFF