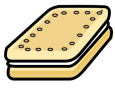


Easy



biscuit



recipe



Ingredients



200g

unsalted



butter, softened



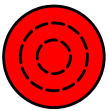
200g

golden



caster sugar

1



1

large



egg

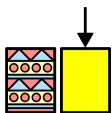


$\frac{1}{2}$ tsp

vanilla



extract



400g

plain



flour,

+

plus

+1

extra

for



dusting



Method

STEP 1

Heat the oven to 200C/ 180C fan/ gas 6 and line a baking

sheet with baking parchment. Put the butter in a bowl



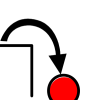

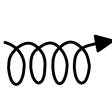


and beat it with electric beaters until soft and creamy.







Beat in the sugar, then the egg and vanilla, and finally

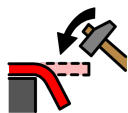
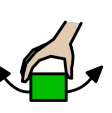
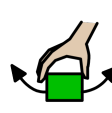
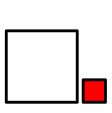
the flour to make a dough. If the dough feels a bit




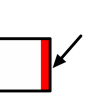
sticky, add a little bit more flour and knead it in.

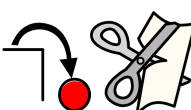
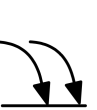
STEP 2

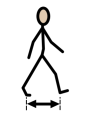
 Pull
  pieces
  off
 the
  dough
 and
  roll
 them
  out
 to
  about

the
  thickness
 of
  two
  £1
  coins
 on
  a floured surface.
  Cut out


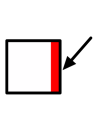

 shapes
 using
  a 9cm biscuit cutter,
 or a
  use the rim of a
  small

 glass
 and
  peel
 away
 the leftover
  dough
 around
 the
  edges.

Re-roll
  off-cuts
 and
  repeat.

 STEP 3

 Transfer
 the
 individual
  biscuits
 to the
  baking sheet
 and
  bake

for
  8-10 mins
 or
 until
 the
  edges
 are
 just
  brown.
 Leave
 to



cool

for



5 mins,

then



serve.



STEP

4

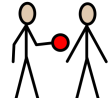
4



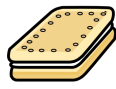
You can



decorate



your



biscuits



with



icing

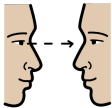
to



make



Dorothy

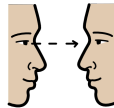


faces

or Toto the

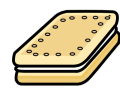


dog

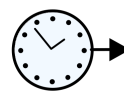


faces!

The



biscuits



will



keep

for



three days



in

a



biscuit tin.