



MASC

Iced Biscuits

What you need:

100g unsalted butter, softened

100g caster sugar

1 egg

275g plain flour

2 drops vanilla essence

Icing

400g icing sugar

3 / 4 food colourings, small sweets, nuts, glacé cherries

1 mixing bowls

1 fork

Scales & measuring spoons

What you do now:

Beat the butter with a wooden spoon until soft

Add the sugar to the butter in the bowl and beat until you have a fluffy mixture

Beat the egg in a mug with a fork

Gradually add it to the butter and sugar, beating all the time

Add the flour and just two drops of vanilla essence

Draw the mixture into a ball with your hands

Flour a work surface and roll the dough out carefully until it about as thick as a £1 coin

Use cutters to make shapes

Lift on to a baking sheet with a fish slice

Bake biscuits for 8 to 10 minutes until they are

brown at the edges

Remove the baking sheet using oven gloves

Leave the biscuits to harden for 2 minutes then lift

on to a wire rack with a fish slice

Leave to cool

For the icing

Sift icing sugar into a large bowl

Boil a kettle and pour some hot water into a jug

Gradually spoon just enough water into the icing sugar to make a soft, firm mixture –

about 2 to 3 tablespoons

Divide the icing into 3/4 bowls

Add ½ teaspoon of colouring to each one

Wash the spoon each time

Spread on the icing with a table knife

Wash it for each colour

Decorate!



MASC: Monkeys Acting in Schools for Conservation