



Christmas tree biscuits

The workbench

- 1 cup plain flour
- 1 cup self raising flour
- ½ cup butter
- ½ cup caster sugar
- 1 egg beaten
- Icing sugar
- Sprinkles
- Rolling pin
- Christmas cookie cutter
- Green food dye

Step 1.

Set the oven to 160c then sift the flours, cream butter and sugar together to make a paste consistency then add the beaten egg and mix well with a spoon. Add the flour and mix into a firm dough.

Step 2.

Lift the dough onto a lightly floured board (for small children lay some glad wrap over the table and flour lightly, saves the dough sticking to the table and thus is easier for smaller children to manage). Knead until smooth then using a rolling pin roll the dough to be 5mm thick.

Step 3.

Using the Christmas tree cutters cut out the shapes and places them onto a tray and bake until the biscuits are a pale color 10-15 minutes. Once the biscuits have cooled down, mix up some icing sugar with water to get a thick runny consistency, then ice the biscuits with a knife and dip them into a plate of sprinkles.

