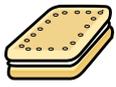


Easy



biscuit



recipe



## Ingredients



200g unsalted



butter, softened



200g golden



caster sugar

1



1 large



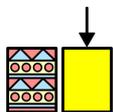
egg



1/2 tsp vanilla



extract



400g plain



flour,

+

plus

+1

extra

for

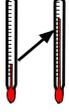
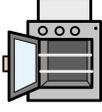


dusting

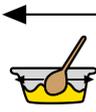
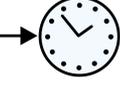


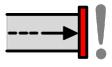
## Method

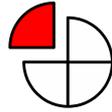
 **1**  
STEP 1

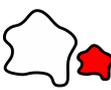
  180°C  6     
Heat the oven to 200C/ 180C fan/ gas 6 and line a baking

         
sheet with baking parchment. Put the butter in a bowl

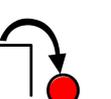
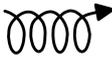
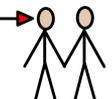
         
and beat it with electric beaters until soft and creamy.

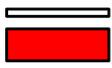
         
Beat in the sugar, then the egg and vanilla, and finally

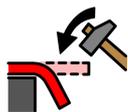
       
the flour to make a dough. If the dough feels a bit

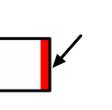
          
sticky, add a little bit more flour and knead it in.

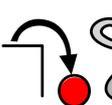
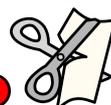
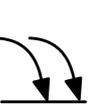
 **2**  
STEP 2

 Pull  pieces  off  the dough  and  roll  them  out  to about

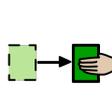
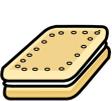
 the thickness  of two  £1  coins  on a floured  surface.  Cut out

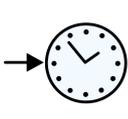
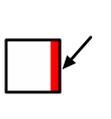
 shapes  using a 9cm  biscuit cutter, or a  use the rim of a  small

 glass  and  peel  away the leftover  dough  around the  edges.

 Re-roll  off-cuts  and  repeat.

 **3**  
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



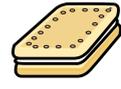
You can



decorate



your



biscuits



with



icing

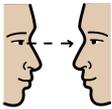
to



make



Dorothy



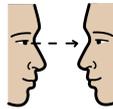
faces

or

Toto the

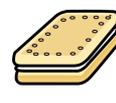


dog

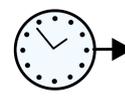


faces!

The



biscuits



will



keep

for



three days



in

a



biscuit tin.