

Stars in Our Schools

Cookie recipe

Makes: 25-30

Ingredients

90g soft unsalted butter

100g caster sugar

1 large egg

Half a teaspoon vanilla extract

200g plain flour (plus more if needed)

Half a teaspoon baking powder

Half a teaspoon salt

150g icing sugar (sieved)

Food colouring

Method

1. Cream the butter and sugar together until pale.
2. Beat in the eggs and vanilla.
3. In another bowl combine flour, baking powder and salt.
4. Add the dry ingredients to the butter and eggs, and mix gently to form a dough. Add a little more flour if needed.
5. Form the dough into a disc, wrap in clingfilm and chill dough for at least 1 hour.
6. Preheat oven to 180°C/160°C Fan/gas mark 4/350°F and grease/line a baking sheet.
7. Roll dough onto floured surface to a thickness of about ½ cm / ¼ inch.
8. Cut into shapes using a star-shaped cutter and place the biscuits a little apart on baking sheet.
9. Bake for 8–12 minutes, so they are lightly golden around the edges. Cool on a wire rack.
10. For the icing, mix the sieved icing sugar with a tablespoon of just-not-boiling water to make a thick paste. Use food colouring as desired and ice the biscuits. They will keep for a few days in an air-tight container.

