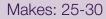
Stars in Our Schools*

Cookie recipe



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.