



Christmas Biscuits

20 servings



Easy

up to 25 Min.



Ingredients:

For the biscuits:

370 g Plain Flour
180 g Unsalted butter
225 g Caster Sugar
2 tsp Dr. Oetker Madagascan Vanilla Extract
2 Eggs

For the decoration:

Dr. Oetker Glamour and Sparkle Sprinkles
Dr. Oetker Gold Decorating Icing
Dr. Oetker White Decorating Icing

- 1 Let's get started! Pop all your ingredients, except the eggs, into a food processor and start whizzing on a medium speed. Once your dry ingredients have started to mix together, add your eggs and pulse until your dough has formed.
- 2 Pop your dough onto a lightly floured surface and bring together into a ball. Using just your hands, flatten the dough into a large disc, wrap in cling film and pop in the fridge for at least 15 minutes or until firm.
- 3 While your dough is chilling, it's time to pre-heat your oven to 180°C /160°C fan/Gas Mark 6 and line two baking trays with greaseproof paper.
- 4 Grab your biscuit dough from the fridge and using a rolling pin, roll it out on to a lightly floured surface until your dough is about 4mm thick. Top tip: if you don't have a ruler to hand, you can use a pound coin as a guide - you want your dough to be just a tiny bit thicker than the coin.
- 5 Using your Christmas cutters cut your dough into a variety of festive shapes and pop onto the baking trays you prepared earlier. Remember to roll out any leftover dough again – you can still squeeze a few more biscuits out of it!
- 6 Once all your biscuits are ready to go, pop them in the oven and bake for 10-12 minutes or until nice and golden.



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- 7 Once your biscuits are finished baking, remove from the oven and allow to cool on the baking tray for a couple of minutes, then move them onto a wire rack so they can cool completely.
- 8 Now your biscuits have cooled, it's time for the best bit – decorating them!
- 9 Grab your writing Icings and sprinkles and get creative with your own festive designs. There are no rules here, you can keep them simple or go mad with the sprinkles! Once you're happy with your final festive touches, leave your biscuits for a couple of minutes to set then put the Christmas songs on and dig in!

