



# Faker To Baker Iced Biscuits

1 - 12 servings



Medium

up to 65 Min.

- 1 For the biscuits:**  
Preheat oven to 180°C. Line trays with baking parchment. Place butter and sugar in large bowl and beat with electric mixer. Add salt and beat in the egg, lemon zest and Dr. Oetker Vanilla.
- 2** In another bowl mix together flour and Dr Oetker Baking Powder, combine with the butter & sugar mix. Stir well with a spatula.
- 3** Bring dough together and then chill in the fridge in the bowl for 5 or 10 minutes.
- 4** Lay baking parchment on flat surface, dust lightly with flour, place dough on top and place more parchment on top. Roll to about 5mm thick.
- 5** Cut out dough with a selection of cookie cutters and place on the prepared trays. Chill the trays of dough in the fridge for at least 20 minutes.
- 6** Bake approx 25 minutes. Allow to cool on the tray.
- 7** Decorate biscuits using an exciting selection of Dr Oetker Icing and Edible decorations

## Ingredients:

### Iced Biscuits Faker To Baker:

150 g Caster Sugar  
100 g Unsalted butter  
Salt  
1 Large Egg  
Lemon Zest  
1 tsp Dr. Oetker Madagascar Vanilla Extract  
200 g Plain Flour

### To Decorate Select From The Following:

Dr. Oetker Pink Extra Strong Food Colour Gel  
Dr. Oetker Hundreds and Thousands  
about 200 g Icing Sugar  
2 tbsp Dr. Oetker Fine Dark Cocoa Powder  
Dr. Oetker Bright Writing Icing



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