



Rainbow Biscuits

16 pieces



Easy

up to 40 Min.



Ingredients:

For the Biscuits:

115 g Unsalted butter
65 g Caster Sugar
5 ml Dr. Oetker Madagascan Vanilla Extract (1tsp)
200 g Plain Flour
about 5 - 10 ml Milk (1-2tsp)

For the Decoration:

Honey
Dr. Oetker Ready to Roll White Fondant Icing
Dr. Oetker Hot Pink Gel Food Colours
Dr. Oetker Neon Orange Gel Food Colours
Dr. Oetker Yellow Extra Strong Food Colour Gel
Dr. Oetker Green Extra Strong Food Colour Gel
Dr. Oetker Blue Extra Strong Food Colour Gel

For the Biscuits:

- 1 Line 2 large baking trays with baking parchment and set aside. Cream together the butter, Vanilla Extract and sugar until a smooth mixture is formed. Add the flour and mix to form a biscuit dough, if the dough is too crumbly add 1-2 tsp of milk to help bring the dough together.
- 2 Once the dough is formed, roll out to a thickness of approx. ½ cm on a surface lightly dusted with flour.
- 3 Cut out circles approx. 9cm in diameter and then cut each circle in half to create semi circles. Place the semi circles onto you prepared baking tray spaced slightly apart and leave in the fridge to chill for 30 minutes – this helps the biscuits retain their shape when baked.
- 4 10 minutes before the biscuits are ready to bake pre-heat your oven to 180°C/ 160°C fan/ Gas Mark 4. Place your biscuits in the oven to bake for 15-20 minutes, until they are golden brown in colour. Remove the biscuits from the oven and leave to cool on the tray for 10 minutes before transferring to a wire rack to cool completely.

To Decorate:



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- 5 Whilst your biscuits are chilling in the fridge, you can colour the fondant. Divide the fondant into 6 pieces. Place the pieces of fondant in some cling film to prevent it from drying out. Take one piece of fondant and knead until soft and pliable onto a surface lightly dusted with icing sugar, flatten the fondant and place a few drops of pink colour gel into the centre of the fondant. Fold the fondant into itself to knead in the colour, add a few more drops of pink colour gel until your desired shade of colour is achieved. Repeat this for each piece of fondant colouring each piece a different colour and leave one piece white. Wrap in cling film until required.

- 6 Once the biscuits are cool, break a small piece off each ball of fondant and roll into a thin sausage shape. Brush a biscuit with honey.

- 7 Starting at the top of the biscuit lay the pink fondant sausage around the top of the biscuit, then layer the orange below, then the yellow, green and finally finish with a small ball of blue fondant to fill the middle of the rainbow. Gently push down on the fondant rainbow to ensure it is stuck to the biscuit. Repeat this step so each biscuit is covered in fondant.

- 8 To finish roll the remaining white fondant into small balls and stick onto the base of each rainbow using honey to resemble clouds!

