

Butter cut-out biscuits

175g soft unsalted butter

200g caster sugar

2 large eggs

1 tsp vanilla extract

400 g plain flour

1 tsp baking powder

1 tsp salt

For icing:

300g icing sugar, sieved

food colouring

Makes 50-60 biscuits. The uncooked dough can be frozen for later (and very practical) use.

-preheat the oven to 180 °C

-cream the butter and sugar together until pale, and then beat in the eggs and vanilla gradually. (Let your children show you how to break the eggs).

-in another bowl, combine the flour, baking powder and salt.

-add the dry ingredients to the butter and eggs and mix gently but surely. if you think the finished mixture is too sticky to be rolled out, add more flour, but do so sparingly as too much will make the dough tough. Halve the dough, form into fat discs, wrap each half in clingfilm and rest in the fridge for at least 1 hour. (Have a cup of cocoa and a story maybe...)

-sprinkle a suitable surface with flour, place a disc of dough on it and sprinkle a little more flour on top of that. Then roll it out to a thickness of about ½ cm.

-cut into shapes, dipping the cutter into flour as you go, and place the biscuits a little apart on the baking sheets.

-bake for 8-12 minutes, till they are lightly golden around the edges.

-cool on a rack.

-make icing from icing sugar, few drops of water and food colouring.

-have fun decorating...and EEEEEAT!!!!!!!

