

Iced Gems

Makes 100

Hands-on Time 10 minutes (plus drying time)

Baking Time 8 minutes

Ingredients

- 120g plain flour (plus extra for dusting)
- 50g caster sugar
- 1/4 tsp fine salt
- 80g unsalted butter (cubed and chilled)
- 1 large egg
- 1/2 tsp vanilla extract
- 225g icing sugar
- Food colouring (optional - liquid gel recommended)

Equipment

- Mixing bowl
- Small bowl
- Spoon
- Rolling Pin
- 3cm circular cutter or piping tip (measured at base)
- Aluminium baking sheet
- Baking parchment
- Wire rack
- Electric whisk
- Spatula
- Piping bag with nozzle

Method

1. Make the Biscuit Dough

- In a mixing bowl, rub together 120g flour, sugar, salt, and butter using your thumb and forefingers until the mixture resembles breadcrumbs.
- Separate the egg, reserving the egg white in a small bowl for later.
- Using a spoon, mix the egg yolk and vanilla into the breadcrumbs until a dough forms.

2. Cut and Bake the Biscuits

- Preheat the oven to 180°C/160°C (fan)/350°F/Gas Mark 4.
- Flour a worktop and rolling pin. Roll the dough out into a rectangle, 5mm thick.
- Cut the dough up into discs using the bottom of a piping nozzle or circular cutter.
- Repeat, re-rolling the dough until it's all used up.
- Place the biscuits evenly spaced apart onto a lined tray.
- Bake for 8 minutes until lightly golden. Cool on a wire rack.

3. Make and Pipe the Icing

- Whisk the egg white with 1/4 of icing sugar in a clean mixing bowl.
- Add another 1/4, and whisk again. Repeat until the icing sugar is fully incorporated and the icing is thick.
- Colour as desired and transfer into a piping bag.
- Decorate the tops of the biscuits as desired, and leave to set overnight.

Enjoy!