

Party Rings

Makes 35

Hands-on Time 30 minutes (plus chilling and setting)

Baking Time 12 minutes

Ingredients

- 120g unsalted butter (softened)
- 80g caster sugar
- 200g plain flour
- 20g cornflour
- 1 medium egg
- 1 tsp vanilla extract
- 300–450g icing sugar
- Water
- Food colouring (liquid gel recommended)

Equipment

- Mixing bowl
- Wooden spoon
- Baking parchment
- Party Ring biscuit cutter or 5cm biscuit cutter and 2cm-wide piping nozzle
- Aluminium baking sheet
- Wire rack
- Dessert spoon
- Piping bag

Method

1. Make the Biscuit Dough

- In a mixing bowl, beat butter and caster sugar until light and smooth.
- Add flour and cornflour, stirring until crumbly.
- Mix in the egg and vanilla extract until a thick paste forms.
- Roll the dough between parchment to 5–7mm thick. Chill for at least 1 hour.

2. Cut and Bake the Biscuits

- Cut out biscuits using a Party Ring cutter or a 5cm biscuit cutter. Use a piping nozzle to cut centres out of half the biscuits.
- Chill the cutouts for 1 hour.
- Preheat the oven to 180°C/160°C (fan)/350°F/Gas Mark 4.
- Bake on parchment-lined baking sheets for 12 minutes until lightly golden. Cool on a wire rack.

3. Decorate with Icing

- Mix 150g icing sugar with 5 tsp water until smooth. Add food colouring as desired.
- Spoon icing onto the biscuits, smoothing with the back of a spoon. Let the icing drip slightly over the edges.
- Pipe additional icing in contrasting colours for decoration. Let set completely.

Enjoy!