



Hello



Dosbarth



Rhossili,

06/11/2020



Today



would



usually

be



our



cookery



day.



Today



we

are



going to



make



Firework



biscuits



**Ingredients:**



225g

room



temperature



unsalted



butter



225g

caster sugar

**1**



1 tsp

vanilla



extract

**1**



1 egg



330g

plain



flour

**2**



2 tsp

baking powder



400g icing sugar,



**3**

to

**4**



tbsp



warm water

+



Selection

of



liquid



food colourings



# Method

**1** **180**  $+$

1. Preheat the oven to 180 °c and line baking trays with baking paper.

**2**  $+$   $+$

2. In a large mixing bowl, cream together the butter and sugar until light and fluffy.

**3**  $+$

3. Next beat in the vanilla extract and the egg.

**4**  $+$

4. In a separate bowl, mix together the flour, salt and baking powder.

**5**

5. Gradually, mix the dry ingredients into the wet ingredients, adding a little of the flour mixture

at a time, to make a stiff dough.

**6**  $4 \div 2 =$

6. Use your hands to lightly knead the mixture into a dough. Then, divide the dough into

$+$

small portions and roll out on a lightly floured surface.

**7**  $+$

7. Use the cookie cutters to cut the dough into circle shapes and place onto the lined

**8**

baking trays. Next, bake the biscuits for 8 to 10 minutes.

**8**  $+$

8. Once out of the oven and cool, the biscuits can be decorated.



Well done

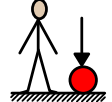


for working



so hard.

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Stay



safe



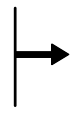
and



keep



smiling



From,



Miss Baker