



rainbow



biscuits



recipe



equipment

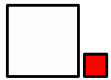


scales



mixing bowl

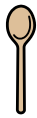
6



small



bowls



wooden spoon



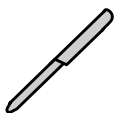
rolling pin



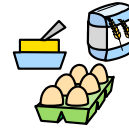
baking tray



greaseproof paper



knife



ingredients



300g plain flour



200g butter



100g sugar



vanilla essence



food colouring - red,



+

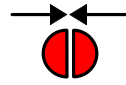
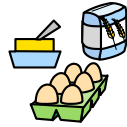


yellow and blue

(though any colours will work)



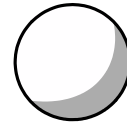
method



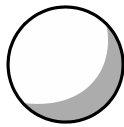
- mix the ingredients together



6



- divide the mixture into 6 balls



- put a ball in each bowl



- put a drop of food colouring in each bowl



red



yellow



blue



yellow

+



and

red



red

+



and

blue



blue

+



and

yellow

(or any other combination of colours you have)



what colour do the mixed colours make?



- knead the food colouring into the dough

(or for a less messy version, put the dough and food colouring into a sandwich bag and knead from the outside of the bag)



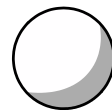
- put the dough in the fridge for about an



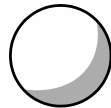
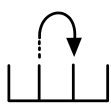
hour



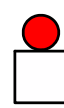
1



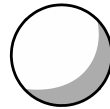
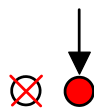
- roll out one of your dough balls to a rectangle



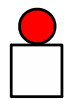
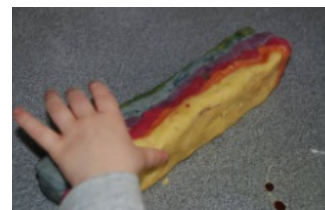
+



- roll out the next ball and put it on top



- repeat with your other balls

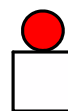


- put greaseproof paper on your baking tray





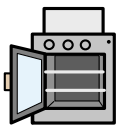
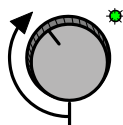
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- cut the dough into slices and put on



the baking tray



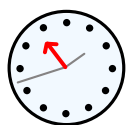
180°C

- turn on the oven to 180 degrees



15 **20**

- cook the biscuits for about 15 - 20



minutes

