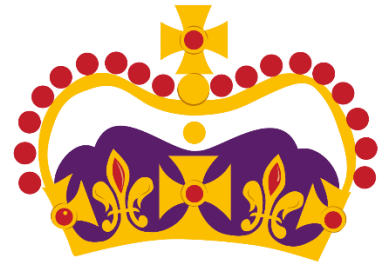


HOW TO

Make Royal Biscuits



Ingredients

- 400g plain flour
- 200g of caster sugar
- 200g of unsalted butter
- 1 egg
- A teaspoon of vanilla essence
- Icing sugar
- Sweets and edible decorations



1. Cream the butter and the sugar together
2. Add in the beaten egg and vanilla essence
3. Sieve in the flour and mix well together until it becomes a soft dough
4. Wrap the dough in cling film and place in the fridge for 30 minutes to cool
5. Roll out the dough to around 3 mm thick and use a crown cutter or template to cut out your biscuits
6. Place your biscuits carefully on a baking tray lightly dusted with flour and bake for around 10 mins at 190 °C or Gas mark 5
7. Leave to cool and decorate with icing and jewel sweets



Enjoy!