



Create and Do:

Make some water inspired biscuits

Lifebuoy biscuits

Ingredients

50g caster sugar
100g softened unsalted butter
1 medium egg yolk
1 teaspoon vanilla extract
150g plain flour
25g cornflour
200g icing sugar
Food colouring
You will also need a large round biscuit cutter and a smaller biscuit cutter

Method

- Preheat the oven to 180C (160C fan)
- Line a baking tray with baking paper
- Place the sugar, butter, egg yolk and vanilla extract in a bowl and mix to a soft paste
- Add the flour and cornflour to make a dough. You may need to use your hands if the mixture is stiff.
- Dust the work surface and rolling pin with flour and roll to a thickness of a £1 coin
- Cut out circles using the big cutter then make into rings by cutting out the centre
- Any left-over dough can be smooshed together and re-rolled
- Place on baking tray and bake for 10 minutes until lightly firm to touch and golden (lightly browned). Leave on the tray to cool.
- Make the icing by adding a few teaspoons of hot water to the icing sugar. Add the water one teaspoon at a time to make the right consistency. Add food colouring to two-thirds of the icing and decorate in two colours.
- Leave to set and enjoy!

