

## Rainbow flower biscuits

### Ingredients

#### For the biscuits

- 200 g unsalted butter, softened
- 200 g white caster sugar
- 1 medium egg, lightly beaten
- 400 g plain flour

#### For the decoration

- Icing sugar
- Hundreds and thousands



### Method

1. In a large mixing bowl, use an electric whisk to cream the butter with the sugar until well mixed and just creamy in texture. Do not overwork, or the biscuits will spread during baking.
2. Beat in the egg until well combined. Add the flour and mix on a low speed until a dough forms. Gather the dough into a ball, wrap in cling film and chill for at least 1 hour.
3. Preheat the oven to 190°C, fan 170°C, gas 5. Put the dough on a lightly floured surface and knead briefly, then roll out to 3mm thick. Cut, by hand or with a flower cookie cutter. Using a palette knife, transfer the biscuits to a baking tray lined with baking parchment.
4. Bake for 12-14 minutes, depending on the size of your biscuits, until golden brown at the edges. Remove from the oven and transfer to a wire rack to cool.
5. Once the biscuits are cool, they are ready to ice. Gradually combine water and icing sugar together to make a soft, spreadable icing and beat until smooth and glossy.
6. Working on one flower at a time, spoon icing onto the biscuit ensuring that the top of it is covered but leaving an edge around the biscuit.
7. Sprinkle with Hundreds and Thousands and place back on the wire rack whilst you ice the remaining biscuits.
8. The icing will be firm enough to serve after 1 hour. For a firmer set, leave the icing to dry for 4 hours - this icing will not dry out to a crisp but will become more solid the longer it is left to dry.
9. Enjoy! Share pictures of your delicious biscuits with us.