

Stained glass biscuits (6-8 biscuits)

Equipment

Weigh scales

Baking sheet lined with greaseproof paper

Mixing bowl

Wooden spoon

Rolling pin

Round pastry cutters 7cm and 1.5 cm (approximate size) any cutter will do, Christmas tree, Easter Bunny etc

Ingredients

6oz /175 g plain flour plus a small amount for dusting table when rolling out dough

4oz /110g salted butter

2oz/ 50g caster sugar

1 tsp vanilla essence

1 tbsp milk (only required if dough does not bind well)

8 brightly coloured boiled sweets

Method

1. Preheat oven to 150 Degrees Celsius.
2. Wash your hands.
3. Put butter, flour, sugar and vanilla essence in the mixing bowl.
4. Mix together with wooden spoon to start and then your hands until the mixture looks like breadcrumbs.
5. Use your hands to squeeze the mixture together so it looks like dough. (Add a little milk if does not ball up.)
6. Wrap ball in cling film and allow to rest for 20 minutes in a cool place.
7. Roll out the dough with a rolling pin on a lightly floured surface. (Once rolled the dough should be approximately as thick as a £1 coin.)
8. Cut out the shapes using your chosen cutter.
9. Place on a baking tray, cut out a circle in the middle for boiled sweets, place sweet in cut out area and leave to rest on a tray for 10 minutes in a cool place.
10. Place tray on the middle shelf of the oven for 10 minutes or until biscuits turn golden brown.
11. Allow biscuits to cool on a tray for 10 minutes.

Enjoy your tasty treats and send us a picture by using @seeviccollege on Facebook, Instagram or Twitter!