



FUNNY FACE BISCUITS

Ingredients

- 200g butter
- 100g sugar
- 300g plain flour
- icing sugar
- sweets or dried fruit to decorate



PREPARATION: 10 MIN

COOKING: 15-20 MIN

OVEN TEMP: 160C

MAKES: APPROX 24

Directions

1. Cut the butter into cubes and then add to a bowl
2. Beat the in the sugar using a wooden spoon until smooth
3. Sieve the flour into the bowl and then mix with the wooden spoon until it forms a ball
4. Lightly flour the work top, then roll the dough out with a rolling pin until 1/2cm thick
5. Using a biscuit cutter or a cup, cut out circles and place on a lightly greased baking sheet. Re roll the dough to make more cookies then place tray in fridge for 10 minutes to chill
6. Bake at 160c for 15-20 minutes until golden brown
7. Allow to cool before making into funny faces, using icing sugar mixed with a little water to stick the features on

Enjoy!

Swap it out: You can also leave plain, top with melted chocolate and sprinkles or even have a go at marbling by covering the whole biscuit with white icing, dipping cocktail sticks in food colouring and then swirling through the icing!