



PAINTED BISCUITS

INGREDIENTS

150grams plain flour
100grams butter
50grams castor sugar
Different coloured food colouring
Paint brushes

METHOD

1. Preheat the oven to 170 degrees Celsius.
2. Put all the ingredients into a bowl and rub them together with your fingers until the mixture looks like breadcrumbs.
3. Sprinkle some plain flour on the bench top and on your rolling pin.
4. Squeeze the mixture into a ball and place on the flour on your bench top. Roll the shortbread mix out until it is roughly 5mm thick.
5. Cut the mixture into rectangles.
6. Pick up the leftover pieces and roll them out again to cut more rectangles.
7. Place the rectangles on a lightly greased baking tray and then bake in the oven for 10-15 minutes.
8. Remove the biscuits from the oven and let them cool slightly and then remove them to a wire rack to fully cool.
9. When the biscuits have cooled down they are ready to paint.
10. Put food colouring into a paint palette for the ease of use and ensure the brushes are kept clean and the colours aren't mixed. Paint directly onto your biscuits. Once the food colouring has dried the biscuits are ready to eat.

HOT TIPS

1. Ensure that the brushes are not too wet otherwise the colour will run all over the biscuit.
2. Ensure the working table area is covered as food colouring stains if split.