

Christmas biscuits

Ingredients (Makes about 40 biscuits)

225g plain flour
5 ml baking powder, or 1 sachet levure chimique
120g butter
175g sugar (caster sugar, sucre en poudre)
1 egg beaten
* optional, one sachet of vanilla sugar **OR** grated lemon rind (or orange)



Preheat oven to 185°

Line baking trays with non-stick baking paper

Method

- Rub in flour and butter (you can do this in a mixer too)
- Add sugar and egg (and flavouring if using) to form a soft dough
- Roll into a sausage shape (or two) and wrap tightly in clingfilm; freeze for 30 mins or until needed
- Allow to rest out of the freezer until sliceable

Either

- roll out the dough thinly and cut into shapes using Christmas cutters if you like

Or

- slice the sausage shape into rounds

(don't place too close together on the trays)

Bake for 15-20 minutes until pale golden brown, allow to cool on a wire tray.

Decorate with water icing, Christmas sprinkles or silver balls etc

