

## Flower Cookies



Average

Makes 16

### Ingredients for the cookies

175g (6oz) plain flour  
100g (4oz) butter, softened  
100g (4oz) caster sugar  
45g (1 ½oz) ground almonds  
a few drops Dr. Oetker Natural Vanilla Extract  
1 medium egg, beaten

### For the icing

50g (2oz) unsalted butter, softened  
75g (3oz) icing sugar  
a few drops Dr. Oetker Natural Vanilla Extract

### To decorate

150g (5oz) Dr. Oetker White Ready to Roll Icing  
Pink, Blue and Yellow Food Colourings  
Dr. Oetker Chocolate Beans  
Assorted tubes Dr. Oetker Writing Icing

### Method

1. Preheat the oven to 180°C/350°F/Gas Mark 4. Line 2 large baking trays with greaseproof paper.
2. Sieve the flour into a bowl, then rub in the butter until the mixture resembles fresh breadcrumbs. Stir in the sugar, ground almonds and Natural Vanilla Extract, then bind together with the egg to bring together to form a firm dough.
3. Knead gently on a lightly floured surface until smooth, then roll to a thickness of 6mm (¼ inch). Cut out 32 x 2.5cm (2 inch) shapes using a flower cutter, re-rolling the dough as necessary. Place on the baking sheets and chill for 30 minutes.





4. Bake for about 15-20 minutes until firm and lightly golden, then set aside to cool on a wire rack.

5. To make the butter icing beat the unsalted butter to soften and gradually sieve and stir in the icing sugar. Add a few drops Natural Vanilla Extract to flavour and spread half the cookies with the icing. Sandwich together with an un-iced cookie.

6. To decorate, colour pieces of Ready to Roll Icing with a few drops of assorted Food Colourings, and roll out thinly on a surface lightly dusted with icing sugar. Cut out 16 x flower shapes, slightly smaller than the cookies. Gently press on top of each cookie, brushing the top of the cookie with a little water if necessary to help the icing to stick.

7. Push a Chocolate Bean in the centre of each and decorate with Writing Icing. Set aside for 10 minutes before serving.

© Copyright 2012 by Dr. Oetker (UK) Ltd. - [www.oetker.co.uk](http://www.oetker.co.uk)