



Crafty Little Biscuits

25 servings



Easy

● up to 65 Min.



Ingredients:

For the Biscuits:

100 g Unsalted butter (at room temperature)
150 g Caster Sugar (5 1/2 oz)
about 2 g Salt (A pinch of salt)
Lemon Zest (The fine zest of x1 lemon)
5 ml Dr. Oetker Sicilian Lemon Extract (1 tsp)
200 g Plain Flour (7 oz)
2.5 g Dr. Oetker Baking Powder (1/2 tsp)
1 Large Egg

For the Decoration:

Dr. Oetker Rainbow Decorating Icing
Dr. Oetker White Designer Icing (And Pink and/or Blue Icing too if you wish to decorate)
Dr. Oetker Chocolate Hearts
Dr. Oetker Mini Wafer Flowers

- 1 Preheat oven to 180°C. Line trays with baking parchment. Place butter and sugar in large bowl and beat with electric mixer. Add pinch of salt then beat in large egg, lemon zest and Dr. Oetker Sicilian Lemon Extract.
- 2 In another bowl mix together flour and Dr. Oetker Baking Powder, then tip onto butter & sugar mix and beat together with spatula.
- 3 Bring dough together and then chill in the fridge in the bowl for 5 or 10 minutes.
- 4 Lay baking parchment on flat surface, place dough on top and place more parchment on top. Roll to about 5mm thick.
- 5 Cut out dough with a selection of cookie cutters and place on the prepared trays.
- 6 Chill the trays of dough in the fridge for at least 20 minutes.
- 7 Bake at 180°C for approx 25 minutes. Then allow to cool on tray.



Registered office address: 4600 Park Approach, Thorpe Park, Leeds, West Yorkshire, LS15 8GB, UK. www.oetker.co.uk Dr. Oetker (UK) Limited is registered in England with company number 4293376 and VAT number 789 0969 53. E-Mail: crt@oetker.co.uk



- 8 Decorate biscuits using an exciting selection of Dr. Oetker decorations. We used Dr. Oetker Bright Writing Icing, Designer Icing, Mini Wafer Flowers & Chocolate Hearts.



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