



# Mother's Day Biscuits

about 12 servings



up to 30 Min.



## Ingredients:

### For the Biscuits:

100 g Unsalted butter  
150 g Caster Sugar  
5 ml Dr. Oetker Madagascan  
Vanilla Extract (1 tsp)  
1 Large Egg (Beaten)  
200 g Plain Flour  
5 g Dr. Oetker Baking Powder (1  
tsp)

### To Decorate:

Choc Letters & Numbers  
Dr. Oetker Chocolate Hearts  
Dr. Oetker Bright Writing Icing  
Dr. Oetker Bright and Bold 4-Cell

## 1 For the Biscuits:

Pre-heat the oven to 180°C/ 160°C/Gas mark 4. Line 2 large baking trays with grease proof paper and set aside. Place the butter and sugar into a large bowl and cream together until smooth.

2 Beat the egg and Vanilla Extract into the mixture. Sieve the flour and Baking Powder on top and mix together until a dough is formed. Place the bowl of dough into the fridge and chill for 10 minutes.

3 Once the dough has chilled, lay a large piece of grease proof paper onto the work surface and place the dough onto it. Lay another large piece of grease proof on top and roll out the dough between the pieces of grease-proof until about ½ cm thick.

4 Cut out the dough using a selection of cutters, we used hearts, flowers and circles but choose the shapes your Mum will like. Place your cut out dough shapes onto the prepared baking trays.

5 Place the trays of dough in the fridge and chill for about 20 minutes, this stops the biscuits from spreading during baking.



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- 6 Once chilled place in the oven and bake for 20 – 25 minutes until your biscuits are golden in colour. Allow the cool on the tray for 10 minutes and then place on a cooling rack to cool completely.

7 **To Decorate:**

Once the biscuits are cooled it's time to get creative and decorate your biscuits.

- 8 Use the Chocolate Letters and Numbers to add personalised messages to your biscuits, stick the Letters to your biscuits using a small blob of writing icing. Use the writing Icings to create exciting patterns onto the biscuits and use the Sprinkles to add a splash of colour. Have fun decorating the biscuits and then your biscuits are ready to give to your Mum for the perfect Mother's Day gift!

