



Paddy's Vanilla Flag Biscuits

about 30 Portions



Easy

up to 40 Min.



Ingredients:

For the Biscuits:

125 g Unsalted Butter (4 ½ oz)
Softened
125 g Caster Sugar (4 ½ oz)
1 Egg Yolk
250 g Plain Flour (9 oz)
1 Dr. Oetker Baking Powder
Sachet (1 tsp)

For the Decoration:

300 g Icing Sugar
Dr. Oetker Green Extra Strong
Food Colour Gel
Dr. Oetker Orange Extra Strong
Food Colour Gel

- 1 Paddy's Vanilla Flag Biscuits:**
Line 3 large baking trays with baking parchment. Place the butter and caster sugar into a bowl and whisk until pale and creamy. Whisk in the egg yolk.
- 2** Sieve in the flour and Baking Powder and carefully mix together to make a mixture that resembles a crumble topping. Using your hands, bring the mixture together to form a firm dough. Turn on to a lightly floured surface and knead until smooth and pliable.
- 3** Roll out the dough to a thickness no greater than 1/2cm (1/4inch). Using a rectangle shaped cutter or a knife, cut out your flag shaped cookies, re-rolling the dough as necessary.
- 4** Arrange on the prepared baking trays, prick lightly with a fork and chill for 30 minutes. Ten minutes before baking, preheat the oven to 180°C (160°C Fan, Gas Mark 4).
- 5** Bake the cookies for around 10 minutes until firm and lightly golden round the edges. Leave to cool on the baking trays for 10 minutes before transferring to a wire rack to cool completely.



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- ⑥ To decorate, prepare the icing sugar with a few tbsp. of warm water. Divide the icing into 3 portions. Keep one portion white. Squeeze a small amount (approx. 4g) of Neon Orange Gel Food Colour to one portion and mix until desired colour is achieved. Add a few drops of Lime Green Gel Food Colour to the other white portion in the same way.

- ⑦ Decorate the flag biscuits with the orange, white and green icing.

