

Star biscuit recipe

You will need

- Mixing bowls
- Measuring spoons
- Star-shaped biscuit or cookie cutter
- Whisk or mixer
- Rolling pin
- Baking sheets
- Self-sealing plastic bags

Ingredients

- 8oz or 227g butter
 - 1 cup icing sugar/powdered sugar/confectioners sugar
 - 1 cup cornflour/cornstarch
 - 2 cups plain flour/all purpose flour
- Put on oven at gas mark 4/350 °F/180 °C

Method

1. Cream butter and icing sugar in bowl.
2. Add sifted cornflour and plain flour and mix well.
3. Roll out mixture on a surface until $\frac{1}{4}$ inch/0.6cm thick.
4. Cut into star shapes using a star-shaped biscuit/cookie cutter (or you can make your own template out of paper).
5. Place biscuits onto a baking tray.
6. Bake in the oven for 15–20 minutes until golden brown.
7. Allow to cool.
8. Decorate with coloured icing sugar, vermicelli, etc. (optional).
9. Store in self-sealing plastic bags ... or eat and enjoy!



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