



Gloves off biscuits

Biscuit Ingredients :

- 250g butter, at room temperature
- $\frac{3}{4}$ cup firmly packed brown sugar
- 1 tsp vanilla essence
- 1 egg yolk
- 2 $\frac{1}{4}$ cups plain flour

Biscuit Method :

1. Cream butter and sugar
2. Add egg yolk and vanilla essence, beating until well combined.
3. Stir in flour.
4. Mix with hands to form dough.
5. Roll dough out until ~3mm thick. Cut shapes using cookie cutter.
6. If dough is difficult to work, it may help to rest dough in refrigerator 30 minutes covered in slightly damp tea towel.
7. Place biscuits on greased or floured baking tray.
8. Bake at 180oC / 160 oC fan forced for 10-12 minutes until golden brown.
9. Allow to cool.

Icing Ingredients :

- 1 cup icing sugar
- Small amount butter ~1tsp
- Juice of ½ small lemon

Icing Method :

1. Sift icing sugar if lumpy.
2. Add icing sugar, butter and lemon juice (to taste) to a bowl. Add lemon juice gradually and judge the amount to add.
3. Icing will be easier to mix and handle when warm.
4. Use the “double boiler” method by placing the bowl over a saucepan (or larger bowl) of freshly boiled water. Icing will become runny, butter will melt, and ingredients will mix easily.
5. Allow icing to cool slightly and use a piping bag to pipe icing onto biscuits.



“The provision of baked goods is an effective strategy to improve staff engagement.”

Tina Wilkie

