

Making the biscuits

1. Step 1:

Sieve the flour, baking powder and salt into a bowl and set aside.

2. Step 2:

In a large bowl cream the butter and sugar until pale. Beat in the egg and vanilla extract.

3. Step 3:

Add the flour to the butter mix and mix until the dough is formed. Wrap the biscuit dough in clingfilm and chill for at least one hour.

4. Step 4:

Preheat the oven to 170°C (150°C fan, gas mark 3). Roll the dough out on a lightly floured surface to about 0.5cm.

5. Step 5:

Cut out the biscuits and transfer to baking sheet. Roll up the trimmings and repeat stages above to make more biscuits. Bake for 8 – 12 minutes until golden.

6. Step 6:

Remove and transfer to a cooling wire and leave until completely cool before decorating.

7. Step 7:

The baked biscuits can be stored in an air-tight container and are best eaten within 1-2 days. Alternatively, freeze your biscuit dough (wrapped in cling film) for up to 2 months. Allow to defrost in the fridge before baking.

- **90g** Butter (unsalted) (softened)
- **100g** Golden Caster Sugar
- **1** Egg(s) (free range)
- **0.5 tsp** Vanilla Extract
- **300g** Plain White Flour
- **0.5 tsp** Baking powder
- **0.5 tsp** Salt

15m prep time / 12m bake time / Serves 20

<http://www.bakingmad.com/recipes/basic-biscuit-dough>