

# Shortbread Biscuits



## Shopping List

- Butter



- Flour



- Caster Sugar



- Vanilla



- Eggs



- Milk



- Icing pens



## Ingredients

325g flour

200g butter

125g caster sugar

1 vanilla pod (seeds scraped out)

2 egg yolks

1-2 tablespoons milk

1 whole egg (beaten)

Icing pens

## Method

1. Wash your hands.
2. Put the flour and the butter in a bowl and squash them together using your fingers until the mixture looks like breadcrumbs.
3. Add the sugar, vanilla, egg yolks and milk and mix it just long enough to make a smooth dough. (You might like to mix it with a blunt knife.)
4. Tip it onto the table and roll it into a sausage shape. Wrap it in cling film and put it into the fridge for about an hour.
5. Get an adult to turn the oven onto 200C/400F/Gas Mark 6.
6. Using a blunt knife cut the dough into wheels and arrange them on a greased baking tray.
7. Use something (like the foot of your toy dinosaur) to make a mark on the top. (Please make sure you clean your dinosaur first.)
8. Beat an egg and brush the top of your biscuit with the egg.
9. Cook for 15-18 minutes.
10. When the biscuits are cool fill the footprints on your biscuit with an icing pen.