

Unicorn Drops



Shopping List

- Butter



- Flour



- Soft Cheese



- Writing Icing



- Eggs



- Icing Sugar



- Vanilla



Ingredients

125g icing sugar

160g butter

75g soft cheese

1 egg

½ teaspoon vanilla

275g flour

Icing pens

Method

1. Wash your hands.
2. Mix together butter, icing sugar, soft cheese and egg until smooth.
3. Add the vanilla and flour to make a soft dough.
4. Divide the dough into bowls and add 1 teaspoon of food colouring to each bowl. Mix the food colouring in well.
5. Wrap the dough in baking paper and freeze it until it is firm (about 45 minutes.)
6. Pre-heat the oven to gas mark 4 or 180C.
7. Roll the dough into sausages and weave them together to make your own patterns.
8. Bake on a lined baking sheet for 12-15 minutes.