

Universe Biscuits



Ingredients

- 100g unsalted butter/marg
- 100g golden/white caster sugar
- 1 egg , lightly beaten
- 1 tsp vanilla extract
- 280g plain flour
- 250g royal icing sugar
- red, blue, green, yellow, orange and black food colouring

Method

- STEP 1 - Heat oven to 190C/170C fan/gas 5. Line a baking sheet with baking parchment. Using an electric whisk, beat the butter and sugar together in a large mixing bowl until pale and fluffy. Gradually beat in the egg and vanilla extract.
- STEP 2 - Stir in the flour, then knead the mixture briefly to make a dough. Divide the dough in half. One half can now be frozen or chilled to make another batch of biscuits. On a floured work surface, roll out the remaining dough to the thickness of a £1 coin. Using plain round biscuit cutters, cut out the following size biscuits: 1 x 8cm, 2x7cm, 4x6cm, 2x5cm and 1x3.5cm.
- STEP 3 - Carefully transfer the biscuits to the prepared baking sheet and bake for 10-12 mins until pale golden brown. Leave them on the baking sheet for 5 mins, then transfer to a wire rack to cool completely.
- STEP 4 - Mix the icing sugar with 2-3 tbsp water to make a smooth, spreadable icing – it shouldn't be too runny. Colour small amounts of the icing with food colouring and decorate the biscuits to resemble planets, however you like.

Or try your hand at
space themed Rice
Krispy Cakes
Space Ships



Stars and moons

Or Meteors – try
chocolate meteors

The choice is yours.

