

Making stained glass biscuits

Ingredients

175g plain flour

75g unsalted butter

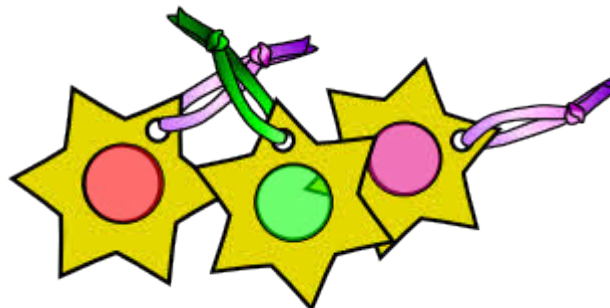
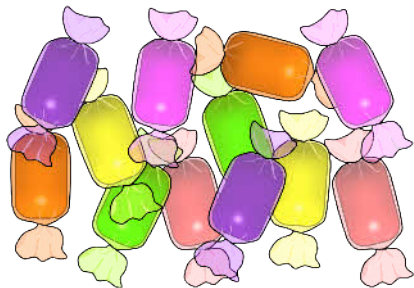
3 tbsp caster sugar

1 egg white

2 tbsp orange juice

Bag of boiled sweets

Ribbon/thread for decoration



Makes about 20 biscuits





Making stained glass biscuits

1.

Pre-heat oven to
180°C/Gas Mark 4.
Rub in the butter and
flour until it looks
like breadcrumbs.

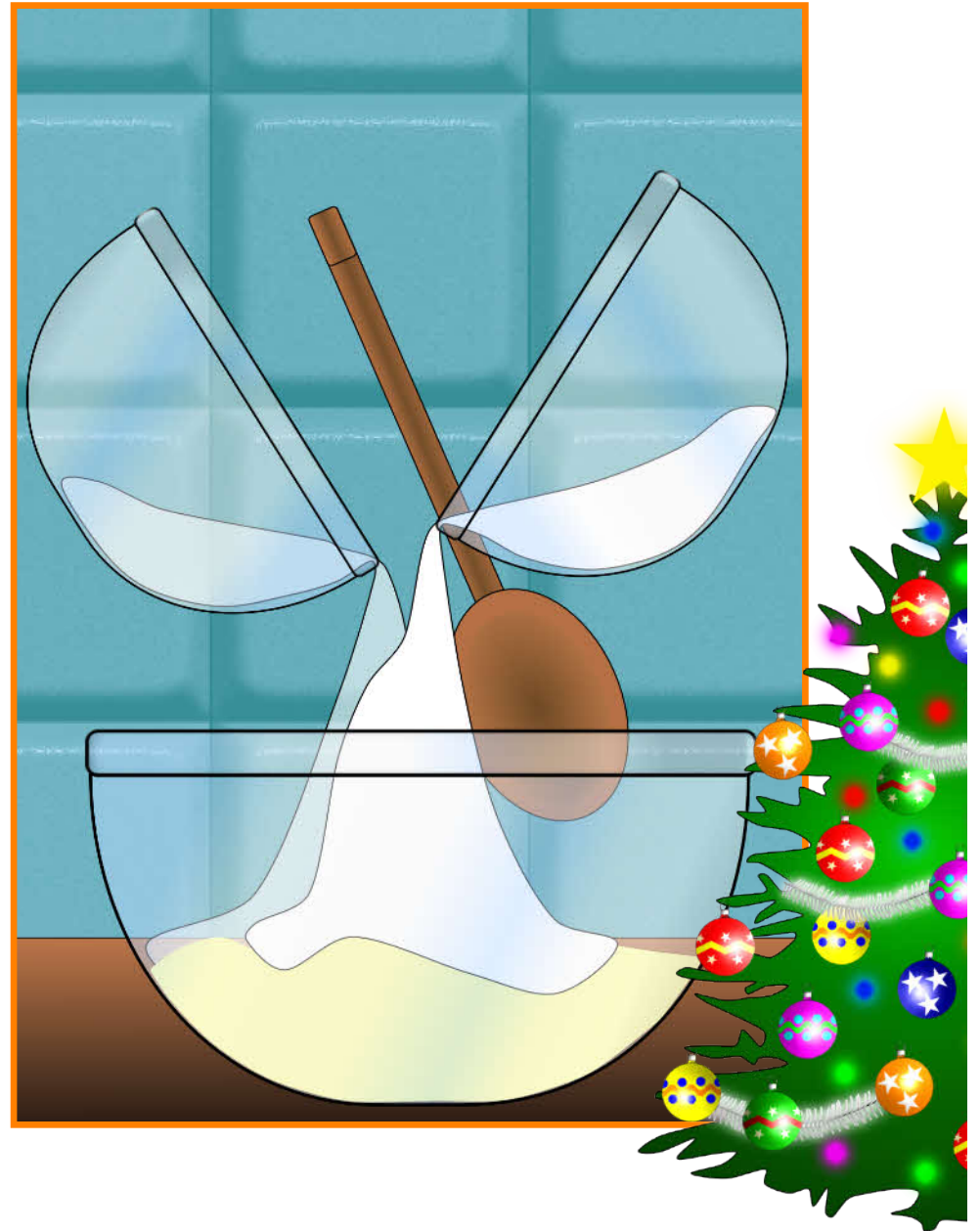




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2.

Stir in the sugar
and egg white.





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3.

Then slowly add the orange juice while mixing, until it is a smooth dough.





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4.

Use a rolling pin
to crush the boiled
sweets.

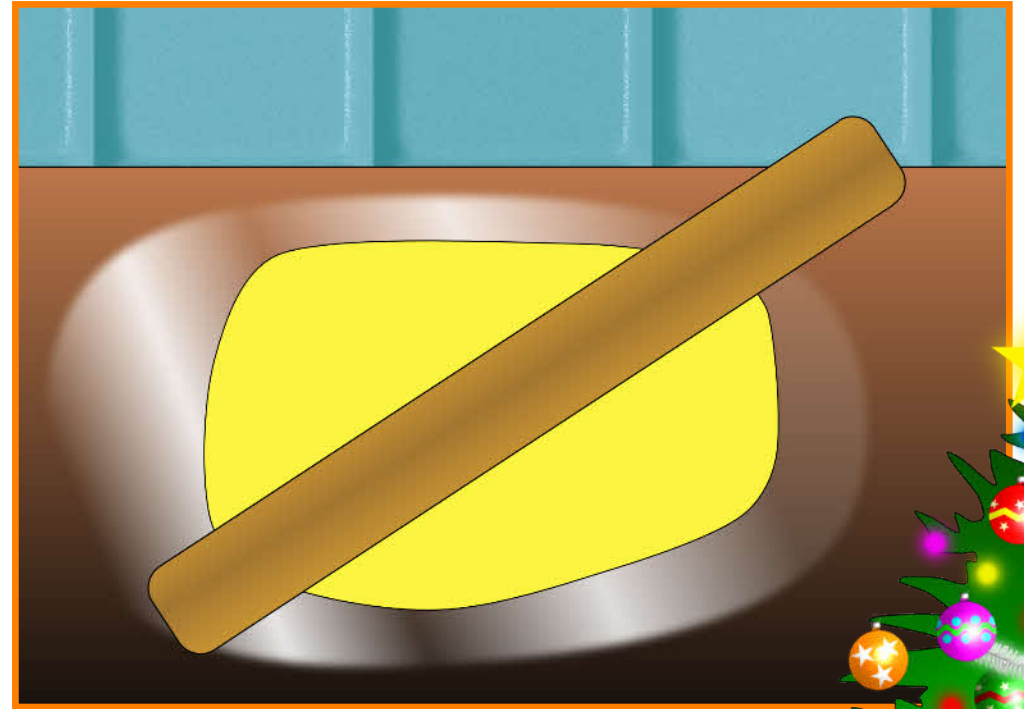


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5.

Roll out the dough
onto a floured surface
until about 5mm thick.

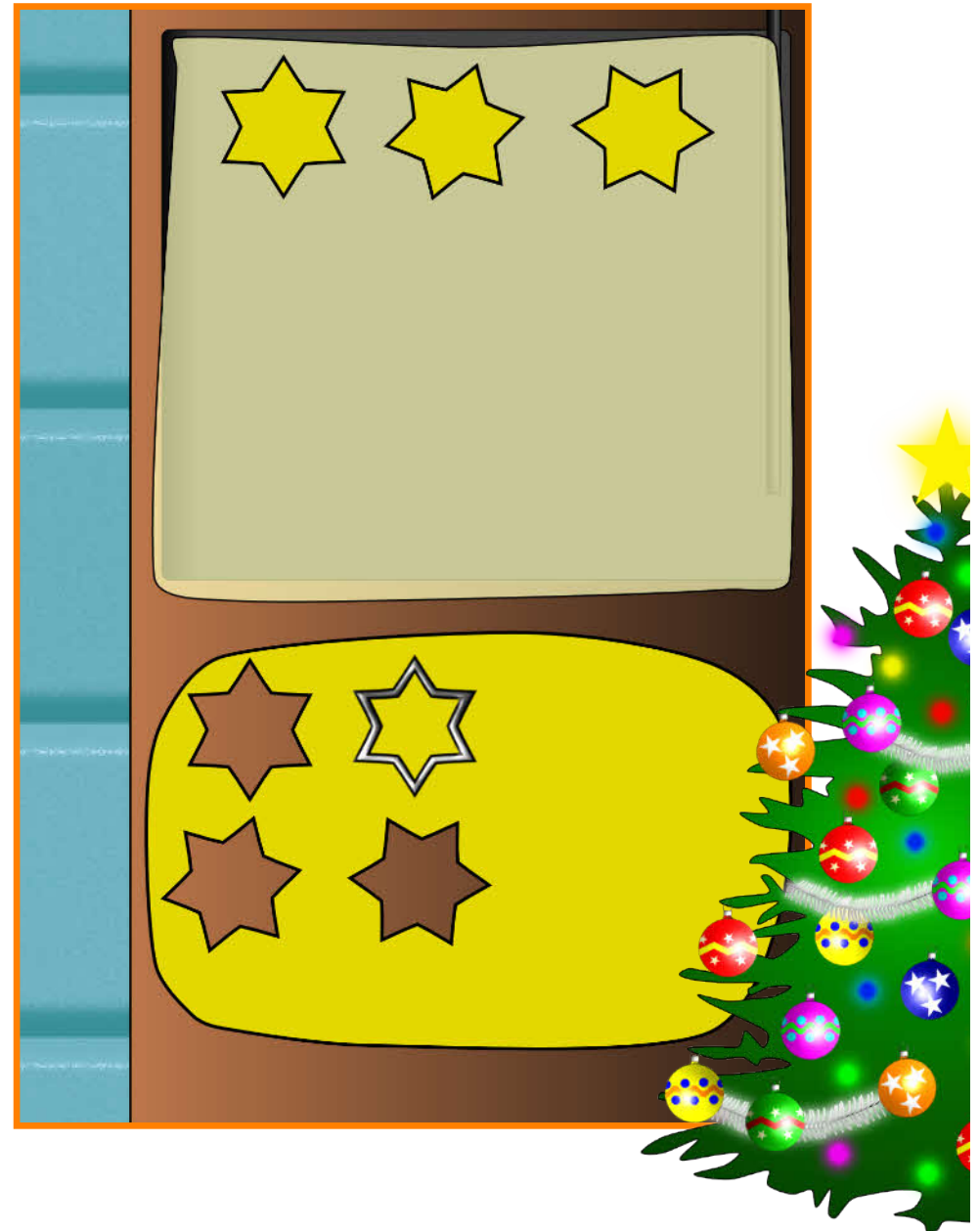




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6.

Next, use a festive biscuit cutter and cut out Christmas shapes. Place on a baking tray lined with greaseproof paper.

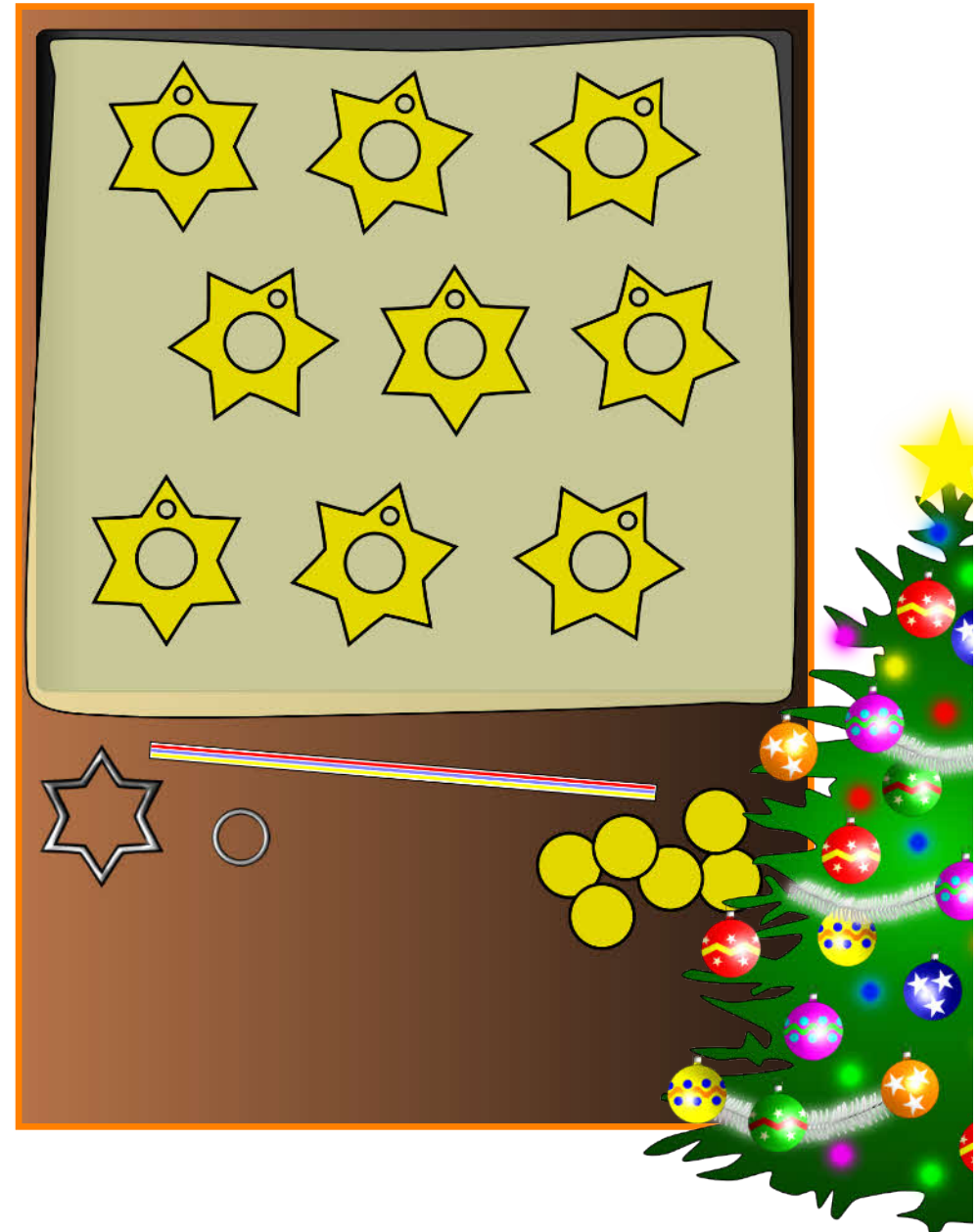




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7.

Use a round shape to cut a hole in the middle of each biscuit.
Cut a smaller hole at the top of each shape using a straw.

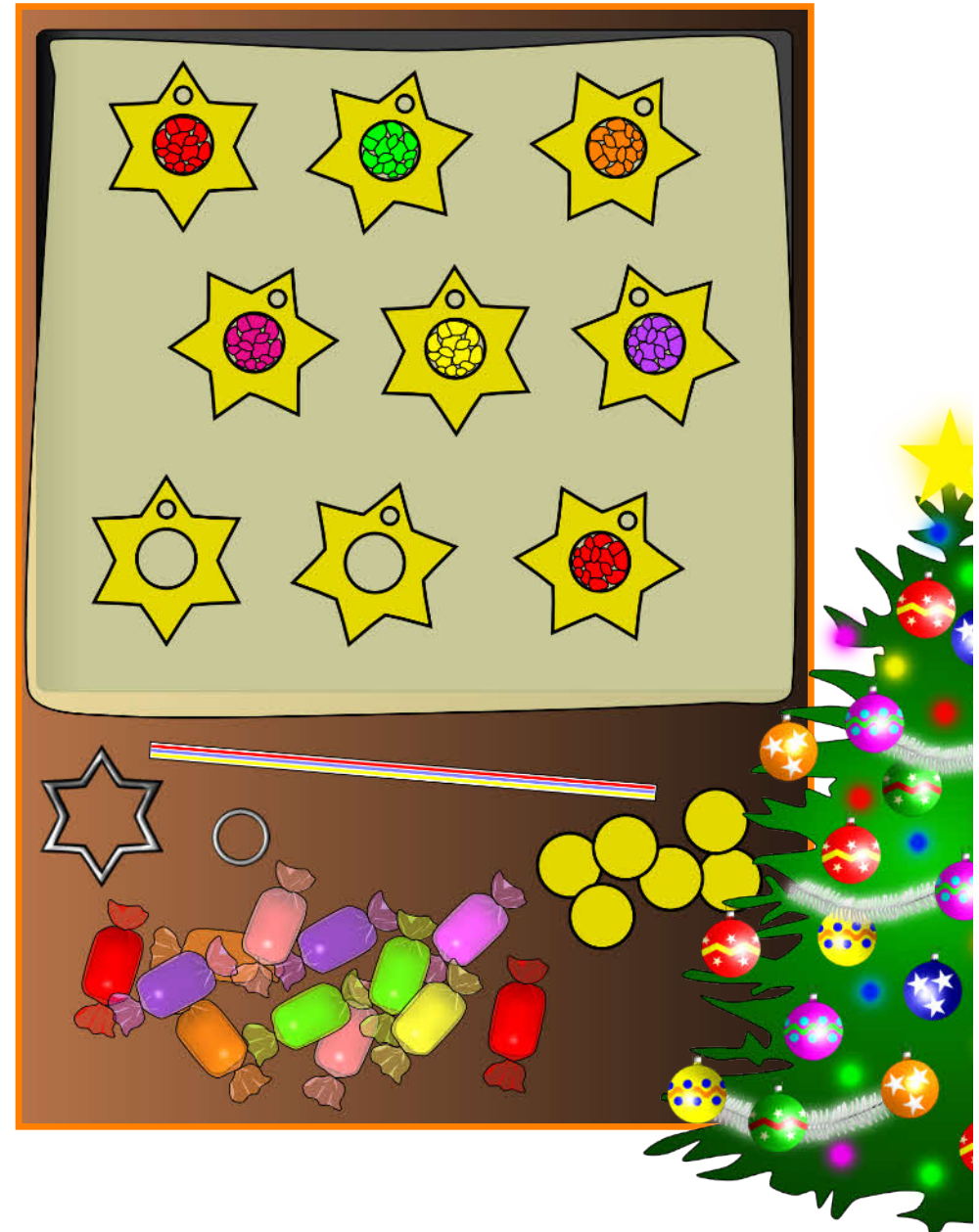




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8.

Place one crushed sweet into the centre of each biscuit.

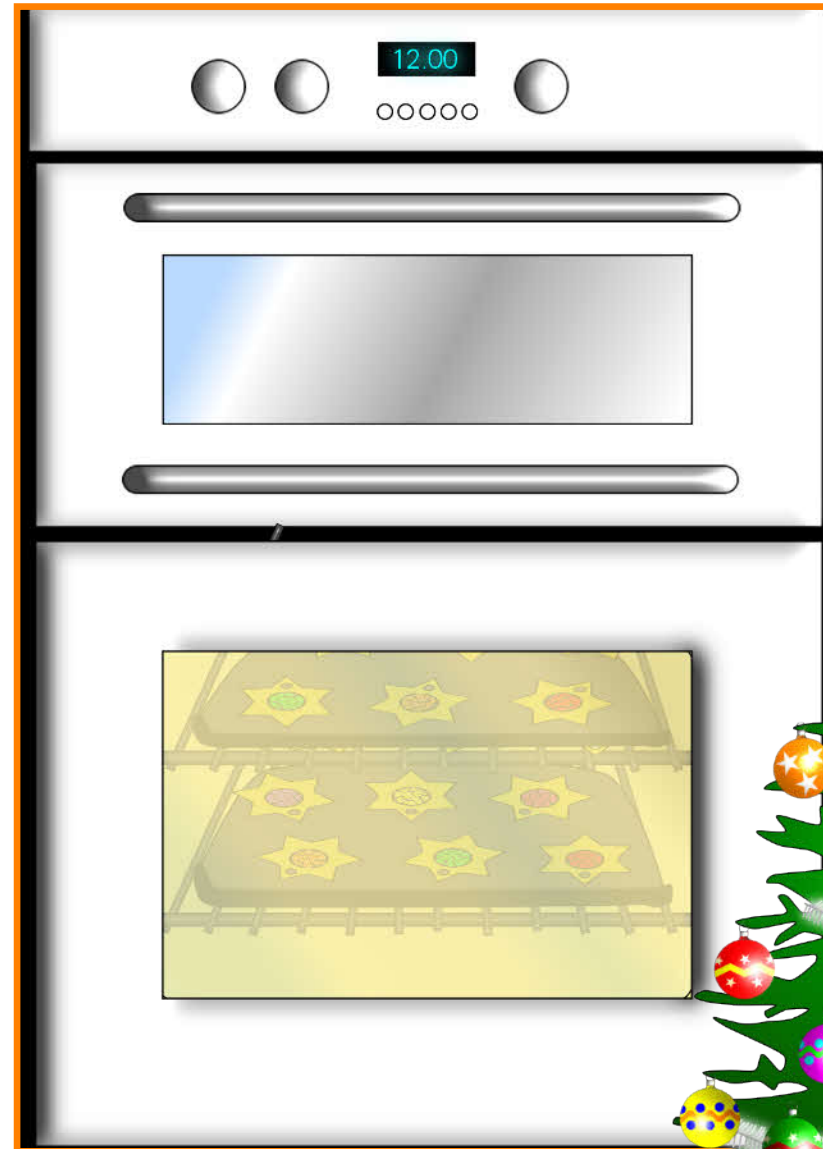




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9.

Bake in the oven for
15-20 minutes.

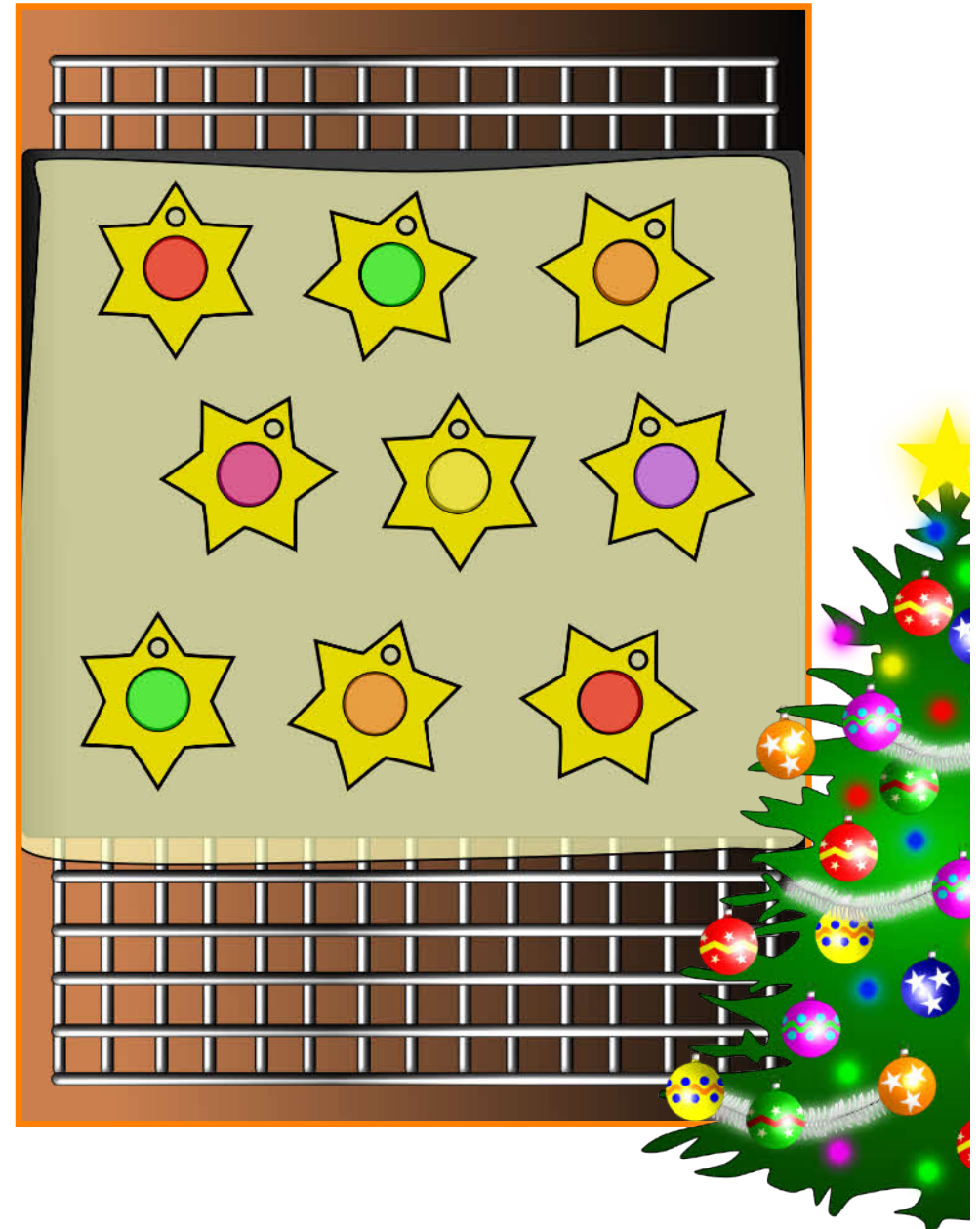




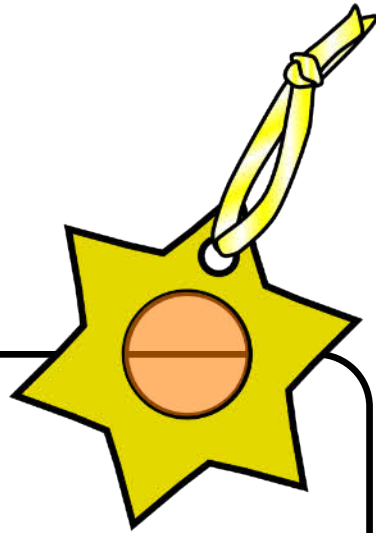
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10.

Leave to cool.
If the small holes have
closed, use the straw
to re-cut while biscuits
are still soft.



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11.

When fully cooled,
thread ribbons
through the small holes.
Beautiful!

