

Recipe

1. Preheat oven to 180 degrees/160 degrees fan. Line baking tray with greaseproof paper.
2. Beat the butter and sugar together in a bowl until smooth. Then beat in the egg and vanilla extract, a little at a time, until combined.
3. Stir in the flour until the mixture becomes a dough.
4. Roll out the dough on a lightly floured work surface with a thickness of around 1cm.
5. Grab your Halloween-style biscuit cutters and cut shapes out of the dough. Once done, place the biscuits onto the baking tray.
6. Bake the biscuits for 8-10 minutes, or until golden-brown. Afterwards, set aside to harden and cool for 5 minutes.
7. For the icing, sieve the icing sugar into a mixing bowl and stir in enough water to create a smooth mixture and add the food colouring.
8. Spread the coloured icing onto the biscuits using a knife and set aside until the icing solidifies. Once hardened, serve and eat at room temperature.

Ingredients

- ✓ 150g unsalted butter melted
- ✓ 150g caster sugar
- ✓ 1 large egg, beaten lightly
- ✓ 1tsp of vanilla extract
- ✓ 300g plain flour
- ✓ 400g of icing sugar
- ✓ 2-3 drops of food colourings
- ✓ 3-4tsp of water