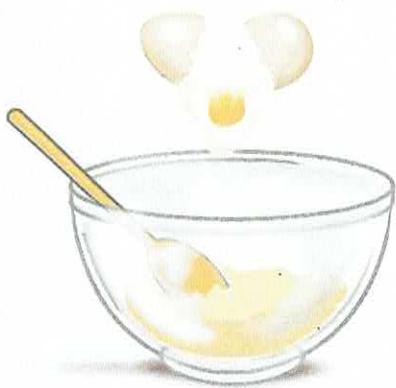
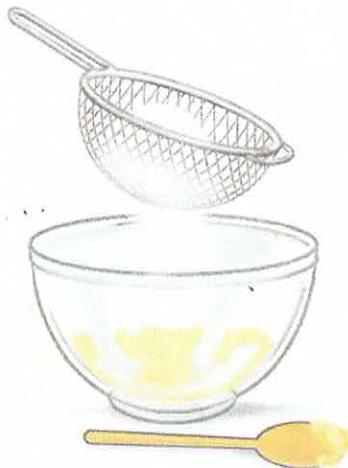


Iced Cookies

1. Use a paper towel to grease the baking trays with a little butter. Put the butter into a bowl, add the sugar, and mix them together until they're light and fluffy.



2. Add the egg, mixing it in well.



3. Sift the flour into the bowl. Gently mix in the flour, and then use your hands to knead the mixture into a smooth dough. Wrap the dough in cling film and put it in the fridge for fifteen minutes.

Top Tip!

Soften the butter by taking it out of the fridge 30 minutes before you need to use it.



Ingredients:
100 g (4 oz) butter
100 g (4 oz) caster sugar
1 egg
225 g (8 oz) plain flour

To decorate:
coloured icing (see p. 34)
chocolate chips, sugar sprinkles,
coloured sweets and silver balls

Preheat the oven to 180°C / 350°F / gas mark 4.



To decorate:

for water icing:
100 g (4 oz)
icing sugar
1-2 tablespoons
of hot water
food colouring

for royal icing:
100 g (4 oz)
icing sugar
1 egg white
food colouring