

Gold Medal Biscuits

Ingredients

Makes 24

225g soft butter
170g caster sugar
1 egg
350g plain flour, plus extra for dusting
100g icing sugar
1 vanilla pod, seeds scraped out
A little whole milk, if needed

To decorate

Edible gold food spray
White icing pens/tubes
Coloured ribbons



You will need

Biscuit cutters
Mixing bowl
Wooden spoon
Lined baking tray

Method

1. Put the soft butter into the mixing bowl and add the sugar. Mix them together until light coloured and creamy. You could do this in a stand mixer with a paddle attachment if you have one to make things easier.
2. Add the egg and flour and mix again thoroughly. Add the icing sugar and vanilla seeds and mix until it forms a ball. You might need to add a little bit of milk if it is a bit dry. Wash your hands if you get raw egg on your fingers.
3. Wrap the biscuit dough in cling film and chill in the fridge for 1 hour.
4. When ready to cook, heat your oven to 180 C/160 C fan/gas mark 4. Line a baking tray with a piece of baking paper.
5. While the oven is heating up, dust the clean work top with flour and roll out the dough with a rolling pin until it is 1cm thick. If you have time, chill again for 30 minutes.
6. Use a 7-8cm cutter to cut out circles and put them on to the lined baking tray at least 2cm apart.
7. If you are making medals, make a small hole in the top of the biscuits that is big enough to fit a ribbon through (I used a round piping nozzle).
8. Put the tray into the oven for 10 to 12 minutes until the biscuits are lightly golden all over.
9. Take the tray out of the oven and move the biscuits to a wire rack to cool before decorating.

To decorate

1. Spray the biscuits with edible gold food spray and allow them to dry on the wire rack.
2. Once the gold spray has dried, decorate with the white icing. Leave the icing to set for 5 minutes.
3. Just before serving, thread the ribbons through the holes that have been made and tie in a bow.

Remember!

Always ask an adult for help when using hot, sharp or heavy objects in the kitchen.

matilda
and the
Ramsay bunch