

Stained Glass Window Biscuits

*Fun to make and look fab on your tree,
but best of all they're half biscuit and half sweetie...what's not to like??!!*

Makes about 12



Ingredients:

For the Biscuits:

50g butter, room temp
50g Fairtrade golden caster sugar
2 tbsp beaten egg
¼ tsp Fairtrade vanilla extract
100g plain flour
¼ tsp baking powder
½ tsp ground ginger
½ tsp ground cinnamon
pinch of salt
A bag of clear fruit boiled sweets (like Fox's)

Method:

1. Pre-heat the oven to 180°C and line two small trays with lightly buttered greaseproof paper.
2. In a mixing bowl beat the butter and the sugar with a wooden spoon until pale – this is called 'creaming'.
3. Add the vanilla essence then, a tablespoon at a time, the egg, beating it in between.

For the Icing:

(makes more than you need but
lasts in the fridge for a few days)
200g icing sugar, sifted
½ tsp lemon juice
1 egg white

Method (cont):

4. Next tip in ALL the dry ingredients and stir until well combined.
5. Lightly flour your hands, pick the dough up and bring it together into one ball.
6. Put it into a piece of clingfilm, wrap it tightly, squash it flat and put in the fridge to rest.
7. Now for the sweeties: keeping all the colours separate (reds, green and orange/yellow) put 4 of one colour still in the wrappers in a folded over piece of greaseproof paper.
8. Hit it HARD with the bottom of a heavy pan until the sweets have been smashed to dust, then open the wrappers and tip sweetie powder into a ramekin.
9. Repeat with the other two colours, keeping them separate.
10. Very lightly dust your rolling surface with flour, then roll out your dough to about the thickness of a pound coin.
11. Using the bigger cookie cutters cut out as many biscuits as possible and lift them onto the baking trays
12. Either using smaller cutters or just free-styling with a little knife, cut out shapes from the middle of each biscuit.
13. Fill the holes with crushed up sweetie powder (one colour per hole) to the level of the dough: do this really neatly or else it looks messy once cooked!
14. Using a chopstick or something similar make another hole at the top of each biscuit for the string to go through.
15. Bake for 8 mins – you don't want them to brown, they should be pale like shortbread.
16. Meanwhile crack on with the icing: whisk the egg whites until light and frothy, then sift in half the icing sugar. Mix it in with a spoon until smooth, then sift in the other half.
17. Add the lemon juice, beat until smooth again then scrape into a piping bag.
18. When the biscuits are ready let them cool on the tray for a few minutes then get creative with your icing patterns!
19. Leave them on the tray for a couple of hours for the icing to firm up then gently lift them off with a palette knife.
20. Thread with festive string and hang on the tree: sweet treats for all till 12th Night!

