

# Iced Ring and Jammy dodger biscuit Recipe

Serves lot and lots (around 30)

## Biscuits

- 50g caster sugar
- 100g unsalted butter at room temperature
- 1 medium egg
- 1 tsp vanilla extract
- 200g plain flour
- 20g cornflour

## Royal icing to decorate

- 500g icing sugar
- 1 egg white (from a medium egg)
- food colours

## To make the biscuits

1. Place all the ingredients into a bowl and mix until just combined. I use a stand mixer till it's all incorporated and then use my hands to really work the butter into the flour. Be careful not to over work the dough as this will give you tough biscuits that spread during baking.
2. Wrap the dough in cling film and chill for at least 30 minutes.
3. Preheat your oven to 180°C (Fan oven 160°C) and line baking trays with silicon paper.
4. Roll out the dough onto a floured surface so it's around the thickness of a £1 coin. Let the kids have a go and cut out shapes to their hearts content.
5. Place the biscuits on a baking tray and bake for 10-12 minutes until the edges start to brown.
6. Leave to cool on a rack for 10-20 minutes while you make the royal icing.

## To make the royal icing

7. Sieve the icing sugar into the bowl of a stand mixer (you can use a hand held mixer too but it makes a bit of a dust cloud in your kitchen!) Add the egg white and mix by hand until completely blended.
8. Place the bowl in the mixer and mix for 4-5 minutes. If the icing looks too dry add a little water at a time so it is softer and more fluid.
9. Place the royal icing in a few bowls then add a drop or two of food colouring to each and mix.
10. Place the icing into piping bags (or sandwich bags tied with elastic bands) and snip off the tip.
11. Let the kids have some icing fun. Leave the decorated biscuits to harden for an hour or more before eating or storing.

**To make the pattern on the iced rings:-** Cover the biscuit in white icing. Immediately afterwards pipe horizontal lines across. Using a toothpick drag the lines in one direction at regular intervals. Then repeat in the other direction in between the first lines. Hey presto! Cool iced rings.

