

Daffodil Biscuits

Ingredients:

- 250g butter, softened
- 140g caster sugar
- 1 egg yolk
- 2 tsp vanilla extract
- 300g plain flour
- Icing sugar
- Yellow food colouring
- Round, orange jelly sweets



Equipment:

- Large bowl
- Wooden spoon
- Cooling rack
- Rolling pin
- Star-shaped cutter

1. Mix the softened butter with the caster sugar in a large bowl, using a wooden spoon.

2. Add the egg yolk and the vanilla extract. Beat to combine the ingredients together.

3. Sift over the plain flour and stir well until combined.

4. You may need to use your hands to combine the dough together once it becomes stiff.

5. Roll the dough out onto a work surface and cut the dough into star shapes using the cutter.

6. Bake in the oven for about 15 minutes at 180°C.

7. Once cooked, leave the biscuits to cool on a cooling rack.

8. Prepare the icing by mixing icing sugar with yellow food colouring.

9. Once the biscuits have cooled, spread out the icing to cover the top of the biscuits and put a small orange sweet in the middle, to represent the daffodil's trumpet.

10. Leave the icing to set, then eat!

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