



Football Biscuits

Makes around 36 biscuits



Ingredients

Biscuits

225g room temperature unsalted butter

225g caster sugar

1 tsp vanilla extract

1 egg

330g plain flour

2 tsp baking powder

Pinch of salt

Decorations

400g icing sugar

3 to 4 tbsp warm water

Ready to roll black fondant icing

Equipment

Baking trays

Baking paper

Mixing bowls

Wooden spoon

Rolling pins

Circle-shaped cookie cutters

Small pentagon-shaped cookie cutter

Cooling rack

Sieve

Small bowls

Small spoons or blunt knives

Method

1. First, wash your hands and put on an apron.
2. Preheat the oven to 180°C and line baking trays with baking paper.
3. In a large mixing bowl, cream together the butter and sugar until light and fluffy.
4. Next, beat in the vanilla extract and the egg.
5. In a separate bowl, mix together the flour, salt and baking powder.
6. Gradually, mix the dry ingredients into the wet ingredients, adding a little of the flour mixture at a time, to make a stiff dough.
7. Use your hands to lightly knead the mixture into a dough.
8. Divide the dough into small portions and roll out on a lightly floured surface.
9. Use cookie cutters to cut the dough into circle shapes and place onto the lined baking trays.
10. Bake for 8 to 10 minutes.
11. Leave to cool on the baking tray until firm enough to transfer to a cooling rack.
12. Once cool, the cookies can be decorated! Sift the icing sugar into a bowl and gradually, stir in enough water to create a smooth mixture.
13. Use a small spoon or knife to gently spread the icing over the cooled biscuits.
14. Roll out the black icing until it is around 5mm thick.
15. Carefully, cut out pentagon shapes and place onto your biscuit to make it look like a football!