



Ingredients

Plain Biscuit Recipe makes 24 biscuits

- 350g plain flour
- 100g self raising flour
- 125g granulated sugar
- 125g salted butter, diced
- 125g golden syrup
- 1 large egg, lightly beaten

The Biscuiteers Book of Iced Biscuits *Iced Christmas*

Everyone loves this sparkling Christmas collection. Simple and jolly, this has appeal for all the family. White gift-tag biscuits iced with Christmas messages and the names of your nearest and dearest make great place settings on Christmas day too.

Basic recipe

- * Preheat the oven to 170C/350F/gas mark 4 before you begin making your biscuits.
- * Sift the flours together into a mixing bowl, add the sugar and mix well.
- * Add the butter. Using just the tips of your fingers, rub together the ingredients until the mixture resembles fine breadcrumbs.
- * When all the butter is evenly mixed in, make a well in the centre and add the syrup and the egg.
- * Mix well, drawing in any of the flour left at the sides of the bowl and stop as soon as a ball has formed.
- * Place the dough onto your clean worktop. Divide into two and squash the dough into two even-sized flat discs. Cover and chill until ready to use, or roll out immediately
- * To use the dough efficiently cut the biscuits out as close together as possible. Lift each biscuit onto a parchment covered baking tray and make sure they are not too close together as the dough will spread a little on baking. Evenly space the trays in the oven and cook for 14–18 minutes, depending on your oven.
- * When the biscuits are cooked and just beginning to turn a golden colour remove the trays from the oven and transfer the whole sheet of parchment to a cooling rack or lift each biscuit off with a spatula. Do this carefully as the biscuits will be quite fragile and hot!
- * Cool totally before storing or they will lose their crunch, and don't ice the biscuits while they are warm or the icing will melt.

Variations on the theme

If there are some ingredients you want to experiment with, there are a couple of things to consider. If you are making dough for biscuits that are to be rolled, cut and iced, then you don't want to add massive chunks of chocolate or hazelnut or whatever it is you have in mind, as they make the process quite tricky. So cut, break or crunch up your ingredients into very small pieces before you use them. Add all dry ingredients to the flour and sugar and any liquid ingredients mixed in with the egg. Cinnamon and orange: add the grated zest of two oranges and 1/2 tablespoon of cinnamon.



Please turn to the next page for how to make the icing.



The Biscuiteers Book of Iced Biscuits by Harriet Hastings & Sarah Moore

Paperback 160 pages
Publisher: Kyle Cathie

ISBN: 9781856269414

Available in Waterstone's stores and online at Waterstones.com.



Ingredients

Royal Icing

Powdered egg-white recipe

- 180ml water
- 1kg icing sugar
- 30g egg-white powder

All-in-one recipe

- 150ml cold water
- 900g royal icing mix

Egg-white recipe

- 4 egg whites (see pack for details of measuring out your egg whites)
- 900g icing sugar

To Decorate

- Food colouring - Red, green, black, brown, plus a variety of colours to your taste
- Edible glitter in your choice of colour
- Silver or gold baubles/balls

The Biscuiteers Book of Iced Biscuits

Iced Christmas

We use royal icing to ice all of our biscuits. Before you begin, assemble all of the ingredients and colours together that you need to complete your icing. Remember to use spotlessly clean kit and familiarise yourself with the Golden Rules.

- * All of the recipes are prepared in the same way. Combine all the ingredients in a mixing bowl, starting with the liquids first.
- * Add the dry ingredients and whisk or beat for about 5 minutes if using an electric beater or whisk, or for longer if using a wooden spoon. Whisk slowly to start with to avoid clouds of icing sugar covering you and your kitchen.
- * Continue whisking until the ingredients form a thick, smooth paste that is bright white in colour and has the consistency of toothpaste.
- * If you are not using immediately, cover the surface of the icing with clingfilm to stop it drying out and refrigerate.

Practice makes perfect icing

It can take a while to get used to icing. When we first started, sometimes we would be concentrating so hard on what was coming out of the pointed end of the piping bag, we failed to notice it was all spilling out of the top! And to this day, for every tray of biscuits we make there are always a few that don't make the grade. We have noticed, however, that the biscuits that are misshapen or the ones with the wiggly lines or colourful splodges taste just as good as the perfect ones...

As it takes a lot of time and effort and ingredients to make biscuits, we often introduce our Biscuiteers to icing by placing outlines of the biscuit under sheets of parchment. Like a 'tracing paper' for cooks, parchment can be laid over any design to help you get a feel for icing and you can get a good idea of the pattern and the shape that you want to make on your finished biscuits.

- * Check to see how many colours of line icing you need and divide up the icing into clean bowls. If using gel colours, use the tip of a cocktail stick to add a tiny amount of gel to the icing. Stir the gel into the icing until it is totally mixed in.
 - * Slowly add more gel, stirring well between additions, until the colour has reached the shade you need.
- Cover the surface of the icing with clingfilm and chill each bowl until you have all the colours you need.

With most of our designs you need to use a combination of line and flooding icing to create the patterns. The line icing is used to make a little 'wall' around the section of biscuit that you want to fill with the flooding icing, and to add details and decorations to the surface of the biscuit.

When you have filled the icing bags with your chosen colours you are ready to begin.

Please turn to the next page which will explain how to ice your biscuits.



The Biscuiteers Book of Iced Biscuits by Harriet Hastings & Sarah Moore

Paperback 160 pages

Publisher: Kyle Cathie

ISBN: 9781856269414

Available in Waterstone's stores and online at Waterstones.com.





The Biscuiteers Book of Iced Biscuits

Iced Christmas



Snowman

Ice all of the hat using black line icing.

- * Use white line icing to outline head and body.

Allow to dry for at least 5 minutes.

- * Flood with white. Pop all the little air bubbles that form with a cocktail stick if you want a perfect finish. Allow to dry.
- * Pipe on the scarf in colour of your choice. Finish with a little red radish nose, eyes and some black buttons.
- * You could also add a sprig of holly or a robin to the hat.



Stocking

Outline in white and allow to dry for at least 5 minutes.

- * Flood the middle with white and allow to dry until totally set.
- * Ice on little spots where you want glitter. Sprinkle on glitter and carefully shake off excess.
- * Make outline for presents in any colour, allow to dry and fill with flooding icing. Allow to dry.
- * Pipe on ribbons and bows and your chosen pattern on the stocking.



Christmas tree

Ice trunk with donkey brown line icing.

- * Use welly green line icing to add boughs.

Start at the top and work down to base. Allow to dry for at least 5 minutes.

- * Use white runny icing to add 'snow' on the tips of all the branches and sprinkle with silver glitter before it dries.
- * Drop on tiny silver and gold baubles and any other embellishments you want to add.

Snowflake

Pipe the outline in white and leave to dry.

- * Flood with white runny icing and, when dry, use more white line and glitter if you wish to add flake details.

Rudolph and friends

Carefully outline head, body and legs in white.

Allow to dry for at least 5 minutes.

- * Flood with white. Allow to dry.
- * Add ears in white, eye in black and red nose.
- * Ice antlers in fine donkey brown line and a bow if you wish in any colour.



The Biscuiteers Book of Iced Biscuits by Harriet Hastings & Sarah Moore

Paperback 160 pages

Publisher: Kyle Cathie

ISBN: 9781856269414

Available in Waterstone's stores and online at Waterstones.com.