

Some simply lovely cake recipes!



#5 Iced spice biscuits

Ingredients for the biscuits:

250g (8oz) plain flour
125g (4oz) butter
125g (4oz) brown sugar
1 small beaten egg
2 teaspoons mixed spice
pinch of salt

Ingredients for the icing:

125g (4oz) icing sugar
1–2 tablespoons hot water
Food colouring

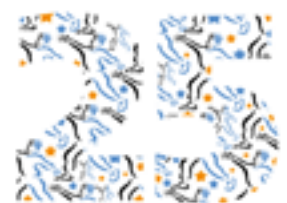
Method:

1. Preheat your oven at 190C/375F/Gas Mark 5.
2. Grease two baking trays.
3. Beat the butter and sugar together until fluffy. Beat in the egg a bit at a time.
4. Sift in the flour, salt and spice. Mix everything well to make a ball of firm dough.
5. Sprinkle some flour on a table, with a rolling pin roll the dough out until it is about 1½ cm (¼ inch) thick.
6. Cut the dough into shapes. Gather up any dough left over, roll it out again and cut out more shapes.
7. Put the biscuits on the trays. Bake them on a high shelf in the oven for about 15 minutes, until light brown.
8. Put the biscuits on a wire rack to cool. Mix the icing sugar and hot water together in a bowl until smooth.
9. Spoon the icing into two or three different cups and add a drop of different food colouring in each one. Leave some white.
10. When the biscuits are cool, spoon half a teaspoon of icing onto each one and spread it evenly.
11. Before the icing sets, decorate the biscuits with silver balls or anything else you like!

*(The Usborne First Cookbook
by Angela Wilkes and Stephen
Cartwright)*

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