



## Stained-glass window biscuits

30m prep | 10m cook | makes 20 biscuits ★★★★★ 3



! **Allergens:** Recipe may contain gluten, milk, egg and wheat.

### 8 Ingredients

- 125g butter
- 2/3 cup icing sugar
- 1 tsp vanilla essence
- 2 cups plain flour
- 1 tbsp granulated sugar
- 1 egg
- 1 egg white, lightly beaten
- 10 fruit-flavoured drops

### 6 Method Steps

#### Step 1

Preheat oven to 180°C or 160°C fan-forced. Line 2 baking trays with non-stick baking paper. Using electric beaters, beat butter and icing sugar until light and creamy. Beat in vanilla and egg.

#### Step 2

Mix in flour with a knife until evenly combined. Gather dough into a ball. Turn out onto a sheet of non-stick baking paper. Press out dough, then roll to 5mm thickness.

### Step 3

Use a 9cm-wide (from point to point) biscuit cutter to cut star shapes from dough (cut the shapes close together to get as many as you can first time around). Pile scraps together (don't knead them) and gently roll out again. Cut more shapes. Repeat to use as much dough as possible.

### Step 4

Place onto the prepared trays. Use a 4cm-wide star cutter to cut out the centre of the biscuits and set aside. Brush with egg white, then sprinkle with sugar. Bake for 5 mins.

### Step 5

Place lollies into a snap-lock bag (use one colour at a time), wrap the bag in a tea towel and place on a hard surface. Gently hit with a hammer to crush lollies.

### Step 6

Remove trays from oven. Place 1 level teaspoon brushed lollies in biscuit centres. Bake for another 5 mins. Cool on trays for 15 mins then transfer to a wire rack to cool completely.

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