



# Fairy wand biscuits

## Ingredients

- 175g softened butter, plus extra for the tin
- 100g golden caster sugar
- 250g plain flour, plus extra for dusting
- 1 egg yolk (freeze the white for another recipe)
- ½ tsp vanilla extract
- 250g icing sugar
- sprinkles of your choice, to decorate

## You'll also need

- star-shaped biscuit cutter
- 12-15 cake pop or lolly sticks
- coloured ribbons (

## Method

### STEP 1

Tip the butter, caster sugar and flour into a [food processor](#) with a pinch of salt. Blitz until the mixture looks sandy. Add the egg yolk, vanilla extract and 1 tbsp cold water, and blitz again until the dough clumps together. Tip onto a surface and knead briefly until all the flour is incorporated. Shape into a disc, wrap and chill for 30 mins, or up to two days. *Will keep frozen for two months. If chilled for longer than 1 hr, leave at room temperature for 10 mins before rolling out.*

- **STEP 2**

Line two baking trays with baking parchment. Heat the oven to 180C/160C fan/gas 4. Roll the dough out on a lightly floured surface until it's a little thicker than a £1 coin. Stamp out stars using the cutter, then carefully lift onto the baking trays and gently push a lolly stick into the base of each. Bake for 12-15 mins until golden at the edges (you may need to do this in batches). Cool on the trays for 5 mins, then transfer to a [wire rack](#) to cool fully.

- **STEP 3**

Combine the icing sugar with 2-3 tsp water to make a thick icing. Spread this over the biscuits, then scatter with sprinkles.

