



Dream Job Shortbread Biscuits

Create a yummy shortbread biscuit person doing your dream job!

Ingredients

- 125g butter
- 55g caster sugar
- 180g plain flour

For the decoration:

- 225g icing sugar
- 2-3 tbsp warm water
- Food colouring of your choice
- Range of sweets and cake decorations for features

Equipment

- Baking tray
- Mixing bowl
- Wooden spoon
- Rolling pin
- People-shaped cutters
- Cooling rack
- Sieve
- Spoon

Makes approx. 15-20 gingerbread people.

Method

1. Preheat your oven to 190°C/gas mark 5.
2. Beat the butter and sugar together until the mixture is smooth.
3. Add the flour to the mix and stir until you get a smooth dough.
4. Turn your mixture onto a floured work surface and roll it out until the dough is about 1cm thick.
5. Cut people shapes out of the paste using your cutters.
6. Place each shape on a greased or lined baking tray.
7. Re-roll the mixture and continue cutting out people shapes until you have used the mixture up.
8. Sprinkle your biscuits with caster sugar.
9. Bake in the oven for 15-20 minutes or until pale golden-brown.
10. Allow them to cool on a wire rack.

For the decoration:

1. Sieve the icing sugar into a bowl and gradually stir in enough water until the mixture thickens.
2. Beat until the icing is white, smooth and thick enough to coat the back of the spoon.
3. Mix in food colouring of your choice.
4. Ice and decorate your biscuits to make them into a person doing your dream job! You might make an astronaut, a firefighter or a pop star!
5. Enjoy!