

# Kian Frosted Christmas biscuits



Makes about 20

## Biscuit ingredients:

- 75 g butter (Take out of fridge at least half an hour before you start baking)
- 75 g caster sugar
- 225 g plain flour
- 25g cocoa powder
- 1 egg
- 1 tbsp milk

## Icing:

- 175 g sifted icing sugar
- 3 tbsp orange juice (can use water if preferred)
- Sprinkles to decorate

## Making the biscuits

- Preheat oven: 180°C / 350°F / Gas mark 4
- Line 2 baking sheets with greaseproof paper.
- Cream or beat the sugar and butter together in a bowl until fluffy
- Beat in the egg and milk and mix until well combined.
- Gradually sieve the flour and cocoa powder into your bowl mixing them in as you go.
- Use your hands to bring the mix together into a firm dough, making sure all the flour is incorporated.

## Roll out your dough

- Roll out your dough on a lightly floured surface until it is approx. 5mm / ¼ inch thick.
- Use a lightly floured cookie cutter to cut out as many biscuits as you can. Re-mould and roll out the trimmings to make more biscuits.
- Transfer the biscuits to the lined baking sheets and bake for 10 -12 minutes or until browned.

## Cool and decorate

- Once cooked leave the biscuits on the baking sheets to cool for a few minutes before transferring to a wire rack to cool completely.
- Once the biscuits are cool, make your icing. Place the icing sugar in a bowl and gradually stir in enough orange juice (or water) to make it liquid enough to spread onto the biscuits.
- Spread the icing over the cooled biscuits – add a bit more liquid if it is too stiff. Once the icing is almost set, decorate with them your chosen sprinkles.