

## Fairy wand biscuits



Prep: 40 mins

Cook: 15 mins

plus chilling and setting



Easy



Makes 12-15



### 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 (optional)

### 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. Leave to set for 1 hr, then tie ribbons around the wands, if you like. *Best eaten within 24 hrs, but will keep in an airtight container for three days.*