

Sarah's 'Tie-Dye t-shirt' Biscuits

RECIPE - makes 18

175g plain flour
1 teaspoon ground cinnamon
50g sugar
100g butter, softened

Icing

225g icing sugar
6-7 teaspoons of warm water
Food colouring (if you can get pastes they work best)

Method:

1. Heat the oven to 160°C, 325°F or Gas Mark 3. Grease the baking sheet.
2. Sift the flour and cinnamon into a bowl. Stir in the sugar. Add the butter and rub it in with your fingertips until the mixture begins to form a dough. Knead it in the bowl until you have a smooth ball.
3. Sprinkle the work surface with flour. Roll out the mixture to a 5cm thickness. Cut out t-shirt or any other shapes you fancy.
4. Cook in the pre-heated oven for 25 mins or until lightly golden.
5. Remove from the oven and leave to cool for 5mins. Then transfer to a cooling rack for a further 15 mins or until completely cool.
6. Now make the icing. Sift the icing sugar into a bowl. Add the warm water a little bit at a time until you have a smooth icing paste. Now grab some small bowls (I use cereal bowls)
7. Divide the icing into 3 bowls. Add colouring to each one until you are happy with the colour.
8. Take side plate and using the photographs as a guide splodge (technical term!) a spoon of each of the coloured icings onto the plate. Use a kebab stick or similar to swirl the colours.
9. Take a biscuit and place it into the icing. Pick it up and admire the colourful, swirly mess! Leave on the cooling rack until the icing has set. Repeat for all the rest of the biscuits.
10. Probably you'd better do some washing up now before you get in trouble!! Then enjoy a nice biscuit!

If anyone tries this recipe and wants to email me pictures of the finished results I'd love to see them.

