

Iced Shortbread Biscuits

Ingredients 12 portions	Plain Flour	150g
	Caster Sugar	50g
	Cooking and baking margarine	100g
	Vanilla essence	½ teaspoon
	Icing Sugar	50g
Method	<ol style="list-style-type: none"> 1. Heat oven to 190°C, gas mark 5. 2. Mix the flour, margarine, caster sugar and vanilla flavour together until they form a ball. Do not overmix. 3. Roll out and cut into shapes (you can use any shaped cutter). 4. Bake in the oven for 12 minutes or until golden. 5. Cool a little, remove from the tin and place on a cooling rack to set. 6. Drizzle with the icing when cool. 	