

Simple iced biscuits

By [Lulu Grimes](#)

Preparation and cooking time

Prep:30 mins

Cook:20 mins

Easy

Makes 40-45

Make these sweet iced letters and numbers with your kids during school holidays. They'll have fun making them and then devour them once ready



Ingredients

- 200g [unsalted butter](#) , softened
- 200g [golden caster sugar](#)
- 1 [large egg](#)
- ½ tsp [vanilla extract](#) or 1 lemon, zested
- 400g [plain flour](#) , plus extra for dusting

To decorate

- 8-12 x 19g coloured icing pens , or fondant icing sugar mixed with a little water and food colouring

Method

• **STEP 1**

Heat oven to 200C/180C fan/gas 6. Put the butter in a bowl and beat it using an electric [whisk](#) until soft and creamy. Beat in the sugar, then the egg and vanilla or lemon, and finally the flour to make a dough. If the dough feels a bit sticky, add a little more flour and knead it in.

• **STEP 2**

Cut the dough into six pieces and roll out one at a time to about 5mm thickness on a floured surface. The easiest way to do this is to [roll the mixture out](#) on a baking mat. Cut out letter and number shapes (we used 7 x 4cm cutters) and peel away the leftover dough at the edges. Re-roll any off-cuts and repeat.

• **STEP 3**

Transfer the whole mat or the individual biscuits to two [baking sheets](#) (transfer them to baking parchment if not using a mat) and bake for 7-10 mins or until the edges are just brown. Leave to cool completely and repeat with the rest of the dough. You should be able to fit about 12 on each sheet. If you are using two sheets, then the one underneath will take a minute longer.

- **STEP 4**

Ice the biscuits using the pens to make stripes or dots, or colour in the whole biscuit if you like. They will keep for five days in an airtight container.

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