

## Celebration Biscuits, adapted from Nigella Lawson "Christmas Decorations"

150g plain flour  
Pinch of salt  
0.5 tspn baking powder  
0.5 tspn mixed ground spice  
0.5 - 1 teaspoon ground pepper  
50g butter  
50g dark muscovado sugar (any sugar is o.k, if you don't have this type)  
1 large egg  
1-2 tbspn runny honey

Biscuit cutters  
Baking sheet  
Cooling rack  
Baking paper (optional)  
Tin for storage

150g icing sugar  
1 tbspn water  
Fabulous biscuit decorations/food colouring

1. Check the inside of the oven. Is it clean and are the shelves in the right place?
2. Turn on the heat to 170 C or gas mark 7.
3. In a large mixing bowl, combine the flour, baking powder, pinch of salt, mixed spice and pepper.
4. Add the sugar
5. Cut the marg/butter into small pieces
6. Rub these into the flour mixture.
7. Beat the eggs with a fork.
8. Pour into the mixture.
9. With a butter knife, stir the eggs into mixture.
10. Now add a little honey at a time to make a flexible dough.
11. Sprinkle some flour onto a pastry board.
12. Roll out your ball of biscuit dough to about 5mm.
13. Cut biscuits and lay them on baking paper on a baking tray with a gap of 6-8mm around each biscuit.
14. Re-roll and cut more until all the dough is used.
15. Bake until golden brown and the base of the biscuits is no longer doughy (about 20 minutes).
16. Put the biscuits **on their baking paper** on a cooling rack to cool.
17. Make up your glaze icing by gently stirring 1tablespoon of water into icing sugar with a butter knife.
18. Ice the biscuits with the butter knife, or make an icing bag.
19. Decorate.
20. Wash up while the icing is setting.