

HEART SHAPED BISCUITS



RECIPE

Ingredients

- 220g unsalted butter, softened
- 200g caster sugar
- 1 large egg, beaten
- 2 tsp vanilla extract
- 400g plain flour, plus extra for dusting
- Icing Pens for decoration

Method

1. Whisk the butter and sugar in a large bowl with an electric whisk for 2 mins until creamy and smooth. Add the egg and whisk until combined.
2. Add the vanilla and flour and mix with a wooden spoon to form a smooth dough. Cover the bowl with clingfilm and chill for 10 mins.
3. Preheat the oven to gas 4, 180°C, fan 160°C. On a lightly floured surface, roll out the dough to about 2mm thick. Cut out biscuits using a 6cm heart-shaped cookie cutter.
4. Reroll the trimmings as necessary until the dough is used up. Place the biscuits on baking sheets lined with non-stick baking paper and bake for 12-15 mins until pale golden and turning crisp around the edges. Transfer to a wire rack and leave to cool completely.
5. Decorate to your choosing or use icing pens to decorate and write your self love messages,
6. The decorated biscuits will keep for up to a week in an airtight container.

Makes 50-60 small biscuits

**20 mins to prepare,
20 mins to cook plus
cooling and setting**

Message Inspiration

**I am
worthy**

**You are
amazing**

**Cherish
Yourself**