Butterfly Shortbread Biscuits

Ingredients

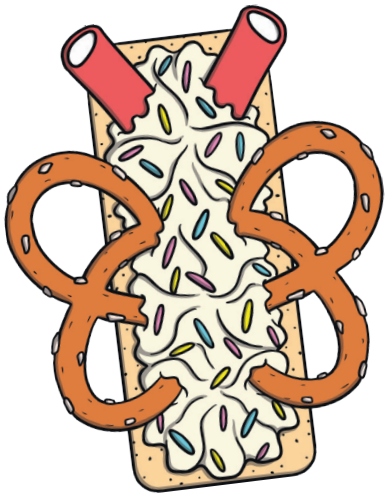
- 100g butter
- 200g icing sugar
- $\frac{1}{2}$ tsp vanilla extract
- 10 shortbread fingers (or make your own)
- 20 pretzels
- 5 chocolate sticks (or liquorice)
- sprinkles

Equipment

- whisk
- mixing bowl
- sieve
- teaspoon
- tablespoon
- piping bag and nozzle (optional)

Method

1. Preheat the oven to 170°C-190°C fan/gas mark 5.
2. Mix the sugar and butter together until smooth.
3. Stir in the plain flour.
4. Dust the work surface with flour. Then, roll the mixture out until it is roughly 1cm thick.
5. Cut the mixture into fingers and place them on a greased baking tray (or use greaseproof paper).
6. Then, put them in the fridge for 20 minutes.
7. Bake them in the oven for 15-20 minutes until they are golden brown.
8. Place them on the cooling rack and allow them to cool before decorating.



Disclaimer

This recipe involves the use of a whisk. It is your responsibility to assess risks and ensure the activity is safe for those participating. We will not be held responsible for the health and safety of those participating and cannot accept any liability. It is your responsibility to ensure you are fully aware of the allergies and health conditions of anyone making or consuming these products. Children should be carefully supervised by a responsible adult at all times, especially when using the whisk. It is the responsibility of supervising adults to ensure the safety of children in their care.