

# Rainbow Biscuits



- ✓ 175g softened butter
- ✓ 50g golden caster sugar
- ✓ 50g icing sugar
- ✓ 2 egg yolks
- ✓ 2 tsp vanilla extract
- ✓ 300g plain flour
- ✓ zest and juice 1 orange
- ✓ 140g icing sugar, sifted sprinkles, to decorate

## Instructions

- 1** Preheat the oven to 200 °C (180 °C fan)/Gas6. Combine the butter, sugars, egg and vanilla with a wooden spoon until creamy.
- 2** Add half of the flour and mix in. Then add the other half, mixing in slowly. Finally, stir in the orange zest.
- 3** Roll the dough into about 20 even sized balls and place on greased baking trays. Bake for 15 mins until golden, then leave to cool.
- 4** Whilst they're baking, mix the icing sugar with enough orange juice to make a thick, runny icing. Dip half of the biscuit into the icing and then into the sprinkles. Leave to dry on a wire rack.



Great for younger children who can help with mixing or decorating!