



# Daffodil Biscuits

## Ingredients

250g butter, softened  
140g caster sugar  
1 egg yolk  
2 tsp vanilla extract  
300g plain flour  
Star-shaped cutter  
Icing sugar  
Yellow food colouring  
Round, orange jelly sweets

## Equipment

Large bowl  
Wooden spoon  
Cooling rack  
Rolling pin

## Method

1. Mix the softened butter with the caster sugar in a large bowl, using a wooden spoon.
2. Once mixed together, add the egg yolk and the vanilla extract. Beat to combine the ingredients together.
3. Sift over the plain flour and stir until well combined.
4. You may need to use your hands to combine the dough together once it becomes stiff.
5. Roll the dough out onto a work surface and cut the dough into star shapes using the cutter.
6. Bake in the oven for about 15 minutes at 180°C.
7. Once cooked, leave the biscuits to cool on a cooling rack.
8. Prepare the icing by mixing icing sugar with yellow food colouring.
9. Once the biscuits have cooled, spread out the icing to cover the top of the biscuits and put a small orange sweet in the middle, to resemble the daffodil's trumpet.
10. Leave the icing to set, then eat!

