

Coloured biscuits for sharing at nursery school

Ingredients:

Biscuit dough:

200 g flour

150 g vegetable margarine

100 g white sugar

Flour for rolling

Colourant-free glaze:

125 g icing sugar

3 tablespoons water (white colour) or beetroot juice (red colour) or carrot juice (orange colour)

Preparation:



Place all of the dough ingredients into a bowl.

Knead the dough into a ball using your hands.

Cover the dough with household foil and pop into the fridge for one hour.

Preheat your oven to 180 °C.

Sprinkle a little flour onto a flat surface.

Transfer the ball of dough to the floured surface.

Roll out the dough using a rolling pin, until approximately 1 cm thick.

Cut into biscuits using a cookie cutter.

Place these onto a baking tray lined with a sheet of baking paper.

Bake the biscuits in the centre of your oven for 20 minutes.

Remove the biscuits from the oven and leave to cool on a cooling rack.

Glaze:

Mix the icing sugar with 3 tablespoons of water, beetroot juice or carrot juice until a smooth, shiny mass that slides slowly, like a thick paste, from the rounded side of a spoon.

Coat the biscuits with your glaze using a small brush.

Suggestion:

You can also use the glaze to 'glue' the biscuits together in order to create different shapes or decorate cakes, biscuits and tarts.