

Silver Bell Biscuits

If baking with a child, please supervise them at all times

Ingredients:

For the biscuits:

- 200g butter, at room temperature
- 80g icing sugar mixture
- 80ml honey
- 300g plain flour, sifted, plus extra for dusting your work surface
- 40g self-raising flour, sifted
- 2 tbsp milk

For the decoration:

- Icing for decoration (125g icing sugar mixed with 15ml warm water)
- Silver balls
- Anything you'd like to adorn your bells with!

Special equipment:

- Cookie cutter in the shape of a bell

Method:

1. Preheat the oven to 160 C fan and line 2 baking trays with baking paper. In a mixing bowl, start by beating the butter and icing sugar until combined. Then add the honey and mix through.
2. Put the plain and self-raising flours and the milk in a separate bowl and then add your butter and sugar mixture from step 1. Mix this together until it forms a dough – it's best to use your hands for this part!
3. Once your mixture has come together to form a dough, place the dough on a flat, well-floured surface and knead gently until it's smooth. Divide the dough in half and put each dough in a covered bowl. Place in the fridge for 15 minutes.
4. After 15 minutes, place one portion the chilled dough on a well-floured surface and use a well-floured rolling pin to roll the dough out to ½ cm thick. Use a bell-shaped cookie cutter to cut out your biscuits and place them on the lined baking trays. Then repeat this step with the second portion of dough.
5. Bake for 10-12 minutes or until crisp and golden. Once cooked, remove from the oven and allow to stand for 5 minutes before transferring to a wire rack to cool completely.
6. Once the biscuits are completely cool they're ready to decorate with the icing and silver balls (and anything else you have) – so have fun and make it as festive as possible!