

Marbled Biscuits



Sugar Cookie Recipe

Ingredients

- 1 Cup (227g) butter
- 1 Cup white sugar
- 1 teaspoon vanilla extract
- 1/2 teaspoon almond extract
- 1 egg
- 2 teaspoons baking powder
- 3 cups all purpose flour

Instructions

MAKES: approx. 3 dozen cookies (depending on biscuit size)

PREP TIME: 30 minutes

COOK TIME: 6-8 minutes

TOTAL TIME: 38 minutes

1. Start by making the cookies. Preheat oven to 175° C. In the bowl of your mixer, cream butter and sugar until smooth, at least 3 minutes Beat in extracts and egg.
2. In a separate bowl sieve baking powder with flour and add a little at a time to the wet ingredients, stopping the mixer between additions. The dough will be very stiff. If it becomes too stiff for your mixer turn out the dough onto a countertop surface. Wet your hands and finish off kneading the dough by hand.
3. **DO NOT CHILL THE DOUGH.** Divide into workable batches, roll out onto a floured surface and cut out your trees and stars. You want these cookies to be about 5mm thick.
4. Bake at 175° C for 6-8 minutes until the bottom is just beginning to brown. Let cool on the cookie sheet until firm enough to transfer to a cooling rack. Note: Bake for 6 minutes and test. They should be soft. Leave them on the baking sheet for 5 minutes before transferring to cool completely. If you reach 7-8 minutes and the edges turn brown your cookie will be crisper.

Continues over the page ...



01



02



03



04

Marbled Biscuits cont.

5. While the cookies cool make the royal icing.
- A - Sift the icing sugar and cream of tartar together in the bowl of an electric mixer.
 - B - Stir in the egg whites first to moisten the sugar then beat the mixture on low speed to evenly distribute the egg whites.
 - C - Turn the mixer to medium speed and continue to beat about 1 to 2 minutes, just until the icing is silky and very white (Note: the icing will lighten and thicken as you beat it. Take care to not overbeat the icing, carefully watch the mixture until it turns to crisp white.
 - D - Add in the flavouring extract of your choice (note: again, please take care not to overbeat the icing overbeating can pump a lot of air into it, creating air bubbles that can be a pain to eradicate once incorporated).
6. Split your icing in half and place in two bowls. Leave one bowl white and add a small amount of green colouring to the second bowl. Split green icing in half again and add more green colour to one of the bowls. You should have one large white bowl (base colour), and two different shades of green icing. Take 2 tbsp of your white icing and put in a separate bowl to colour yellow for your stars.
7. Take your base colour of icing (we have used the white icing) in a larger bowl. Drizzle a small amount of the different colours of icing on top of the base colour icing.
8. Carefully hold the sugar cookie by the edges, and dip the sugar cookie in the marbled icing.

Continues over the page...

Royal Icing Ingredients

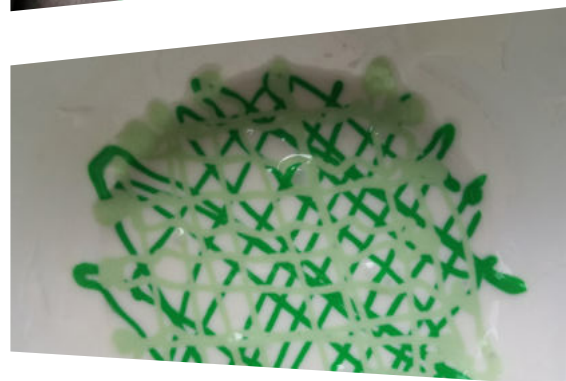
- 500 grams icing sugar (sifted)
- ¼ tsp cream of tartar
- 3 large egg whites
- 5ml vanilla extract (or any flavour you prefer)
- Green gel food colouring (you can use liquid but gel gives a more intense colour)



05



06



07



08

Marbled Biscuits cont.

9. Lift the cookie straight up, away from the icing, and let excess icing drip off.
10. Turn the cookie over and set on parchment or waxed paper to dry. This technique tends to create a lot of bubbles in the icing, so while the royal icing is still very fresh, use a skewer or toothpick to pop any bubbles you find.
11. After the marbled cookies have dried, I like to add a little bit of glam and sparkle by tracing some of the marbled lines with edible gold paint.
12. Top with your dried dipped yellow/gold star and wrap in cellophane to gift (if you can resist eating them straight away)



09



10



11



12