

✳️ You can replace the butter with dairy-free spread.

Stained-glass windows

These biscuits look lovely with light shining through them. You could decorate them with icing or writing icing, and hang them on a Christmas tree.

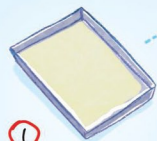
Ingredients:

- 50g (2oz) soft light brown sugar
- 50g (2oz) butter, softened
- 1 small egg
- 115g (4¹/₂oz) plain flour
- 15g (1¹/₂oz) cornflour
- 1 teaspoon mixed spice
- 20 see-through boiled sweets

You will also need:

- a large shaped cookie cutter (stars or snowflakes look good)
- a drinking straw
- a small round cutter, slightly bigger than the sweets

✳️ Makes around 20 biscuits.



1 Heat the oven to 180°C, 350°F or gas mark 4. Grease and line a baking tray.



2 Beat the sugar and butter in a large bowl. Break the egg into a small bowl and beat it. Mix half the egg into the butter and sugar. You don't need the other half.



3 Stir in the flour, cornflour and mixed spice. Mix everything together really well.



4 Squeeze the mixture together with your hands to form a ball of dough.

Dust the surface and rolling pin with flour.



5 Roll out the dough until it is as thick as your little finger. Use the large cutter to cut out shapes. Lift them onto the tray with a spatula.



6 Make a hole in each biscuit by pressing the straw through the dough, near the top of each one.



7 Use the small, round cutter to cut a hole in the middle of each biscuit.



8 Squeeze the scraps together and roll them out again. Cut out more biscuits.



9 Put a sweet into the hole in the middle of each biscuit. Bake for 12 minutes. Leave on the tray until they are cold.



To decorate your biscuits, you could cover them with icing (see page 44) or draw on patterns with writing icing. If you're going to hang them up, leave them to dry first and don't eat them afterwards – they might be dirty.

These will keep for up to 4 days in an airtight container.