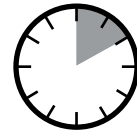




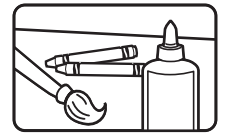
DIGGER BISCUITS



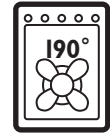
PREPARATION



COOKING



CREATIVE



TEMPERATURE

INGREDIENTS

- 175g / 6oz Unsalted Butter (softened)
- 300g / 11oz Caster Sugar
- 1 Egg
- 1 Egg Yolk
- 1 tsp Vanilla Extract
- Pinch of Salt
- 300g / 11oz Plain Flour
- Grated rind of Lemon or Orange (optional)
- Yellow, Black and White Icing
- Silver Balls to decorate (optional)

PREPARATION

- Beat the butter until soft, add the sugar and beat until light and fluffy.
- Gradually mix in the egg and egg yolk. Add the vanilla essence, lemon or orange rind if desired and salt. Mix well.
- Sift the flour into the mixture and blend to form a smooth dough. Wrap dough in cling film or plastic bag and chill in the fridge for 30 mins.
- Preheat oven to 190c /gas mark 4.
- Roll dough out on a lightly floured surface 3mm/1/8 inch thick.
- Using the template (on page) cut out the digger shapes and bake for 8-10 minutes until lightly golden.
- Transfer the cookies to a wire rack using a palette knife. Cool.
- When the cookies are completely cool decorate to look like your JCB!





DIGGER BISCUITS



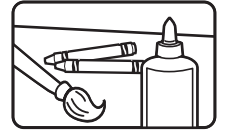
30
MINS

PREPARATION



8-10
MINS

COOKING



CREATIVE

**CUT OUT THIS CUTTER TEMPLATE USE IT TO
MAKE JCB DIGGER SHAPPED BISCUITS**

