

## Christmas Tree Biscuits \* can be made to any shape



**Prep:15min > Cook:15min > Ready in:30min**

**Makes: 12 thick shortbread biscuits**

- 50g caster sugar
- 100g butter
- 150g plain flour

### Method

- Preheat the oven to 180 C / Gas 4.
- Mix all the ingredients in a bowl. Roll the mixture into a ball. Take off smaller balls, then flatten or roll. cut out shapes and place on a parchment-lined baking tray.
- Bake for about 15 to 20 minutes, or till lightly golden in colour. Cool on the tray.
- Mix icing sugar with water to a thick dribbling consistency, use a stick or spoon to dribble over biscuit add sprinkles.



## Make your own playdough;

1 cup flour

1 cup water

$\frac{1}{2}$  cup salt

1 tablespoon cream of Tartare (optional but needed to keep dough for any length of time)

1 tablespoon oil



## Method;

Mix ingredients together in a bowl or pan

- Place in microwave for 3 minutes, stir, microwave 2 minutes (repeat until it becomes a thick dough)

or

- place in a saucepan and stir continuously until it becomes a thick dough



**\*This will be very hot\*** - spread on a floured surface and allow to cool thoroughly

Keep in an airtight container or plastic bag to keep.

### More ideas for dough play:

- enjoy squashing and squeezing
- use rolling pins and cutters
- add food colouring to make different colours
- add flower petals, different spices
- use different things to press into the dough to make patterns  
e.g forks spoons, shapes,



Toptip: if dough gets on carpets/fabrics let it dry and it will easily scrape off