

Children's Crafts

On the Children's Page in the Messenger magazine we have been thinking about the Christmas star. If you like baking, why don't you have a go at making these star biscuits? They're yummy!

Christmas Star Biscuits (makes 30 biscuits)

Ingredients

200g unsalted butter, softened

200g caster sugar

1 medium egg, lightly beaten

400g plain flour, plus extra for dusting

Method

1. With an electric whisk, cream the butter with the sugar
2. Beat in the egg. Add the flour and mix until a dough forms.
3. Gather the dough into a ball, wrap in cling film and chill for an hour
4. Preheat the oven to 190°C, fan 170°C, gas 5
5. Roll the dough out to 3mm thick and cut into star shapes
6. Put the stars onto a baking tray lined with baking parchment
7. Bake for 12-14 minutes
8. Remove from the oven and place on a wire rack to cool
9. You can decorate the biscuits or eat as they are. Enjoy!

