



Wizard Wand Biscuits

Ingredients

300g plain flour

200g butter (at room temperature, cubed)

100g caster sugar

Icing sugar and water or royal icing

Food colouring of your choice

Sprinkles

Equipment

Mixing bowl

Wooden spoon

Scales

Knife

Rolling pin

Baking tray

Wooden skewers/
long lolly sticks/coffee
stirrers

Star cookie cutter

Method

1. Pre-heat your oven to 180C.
2. Mix the flour, butter and caster sugar together in a bowl until it makes a smooth dough.
3. Roll the dough out until it is about 1cm thick.
4. Use your cutter to cut out star shapes.
5. Carefully insert a stick into the edge of each star shape so that it looks like a wand.
6. Place your biscuit wands on the baking tray and bake for around 15 minutes until they are just turning golden.
7. Allow your biscuits to cool when they come out of the oven.
8. Make up the icing sugar by following the instructions on the packet. Add food colouring of your choice.
9. Carefully cover your wand biscuits in icing and add sprinkles to decorate.
10. Let the icing set and enjoy your wizard wand biscuits!