

Belle Shortbread Biscuits

Makes approximately 8 biscuits depending on size of biscuit cutter

Ingredients:

150g plain flour

100g unsalted butter

50g caster sugar

Optional: Foil to create own bee biscuit template

To decorate:

200g icing sugar

3-4 tbsp hot water

Black and yellow food colouring



Method:

1. Heat the oven to 170°C/150°C fan or Gas 3.
2. (Optional step) Draw a rough outline of a bee. Tear off some aluminium foil and fold along one edge approximately 2.5cm or 1 inch. Fold over on itself until you have a long strip. Bend the foil using the bee outline as a guide. You may need to trim the foil at one end if it is too long. Cellotape the ends together to form a complete biscuit cutter.
3. Beat together the butter, sugar and flour in a large ball until it forms a soft dough.
4. Lightly sprinkle some flour onto a clean surface and roll out the dough using a rolling pin.
5. Use your own or another biscuit cutter to create some bee shapes. Place these onto a lined or lightly greased baking tray.
6. Repeat rolling out the dough and using the biscuit cutter until all dough has been used.
7. Chill the dough in the fridge for 15 minutes then bake in the oven for 15-20 minutes until golden brown.
8. Leave to cool.
9. Meanwhile in 2 bowls add half of the icing sugar to each bowl. After this add 1-2 tbsp boiling water and a few drops of black food colouring in one bowl and a few drops of yellow food colouring in another. The icing needs to be quite thick so add the water sparingly.
10. Get icing piping bags or can use freezer bags. Spoon the mixture into these and then trim a tiny hole from one corner. First pipe the black stripes and eyes and mouth for the bee. Pipe the yellow for the other stripes.

