

Biscuit Bunting

Use this recipe and template to create your very own biscuit bunting! Don't forget to share your makes and tag us in your photos @PawprintFamily on Facebook and Twitter or @Pawprint_Family on Instagram using #AdventureForAll

Recipe Info:

Preparation Time: 30 minutes

Cooking Time: 10-30 minutes

Serves: Makes 16 triangles

Ingredients:

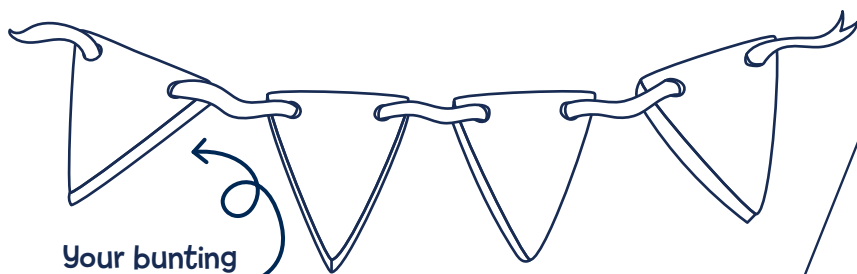
- 100g unsalted butter
- 100g caster sugar
- 1 medium egg
- 1tsp vanilla extract
- 275g plain flour

To Decorate:

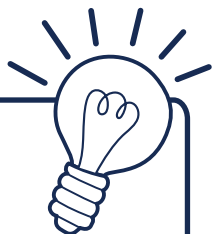
- 200g icing sugar
 - 3-4tbsp milk
 - Food colouring
 - Ribbon to thread and hang
- OR
- Decorations of choice, i.e.
 - Writing icing and sprinkles
 - Chocolate or fondant icing

Method:

1. Preheat the oven to 180C/Gas 4 and line baking tray with greaseproof paper.
2. Cream the butter and sugar together.
3. Beat in the egg and vanilla extract until well combined.
4. Stir in the flour and bring together to form a dough.
5. Roll out on a lightly floured work surface. Aim for a thickness of 1cm.
6. Use the template (below) to cut your biscuit dough in to triangles and make a small hole in each corner, where shown, using a drinking straw or cocktail stick.
7. Bake for 8-10 minutes or until golden brown.
8. Allow to harden for 2 minutes. If needed reopen holes using your straw. Leave to cool on a wire rack.
9. For the icing, add the milk to the icing sugar a little at a time until you have a smooth mixture and stir in food colouring. Alternatively decorate as desired.
10. Use your ribbon to thread your bunting biscuits together. Pass the ribbon from front to back through the left hole and then back to front through the right hole on each biscuit to form your string of bunting.



Your bunting could look like this!



Here's an Idea!

Why not make a length of biscuit bunting for a friend/family member's birthday and decorate each triangle with a letter of their name, or spell out Happy Birthday!

