

INGREDIENTS

For the biscuits

- 100 g caster sugar
- 175 g butter
- 1 egg yolk
- 300 g plain flour
- 1 lemon, zest only

For the icing

- 1 egg white
- 150 g icing sugar
- 1 tsp lemon juice
- A few tsp water
- Gel food colouring

FALCON PRODUCTS USEFUL FOR THIS RECIPE

- Prep Set
- Serving Trays/Bake Tray

MARBLED ICED BISCUITS

1. Begin by preheating your oven to 180°C/160°C Fan/Gas 4.
2. To make the dough for the biscuits, begin by combining the butter and caster sugar in the largest bowl from our Prep Set. Mix the ingredients until they are smooth.
3. Carefully separate the egg yolk and white. An easy method of separating eggs is by breaking the egg onto a plate and placing an egg cup over the yolk. Whilst holding the egg cup, pour the white into a separate bowl. Make sure you keep the egg white as it will be needed for the icing.
4. Then, mix the egg yolk into the butter and sugar mixture.
5. Add the zest of one lemon into the bowl, along with the sifted plain flour. Mix the dough until it forms a dough. Once a dough has been formed knead the dough with your hands into a round shape. Wrap the ball of dough in cling film and leave to chill in the fridge for 15 minutes.
6. Line two of the largest trays from our enamel Bake Set or two of our Serving Trays with baking paper.
7. Dust your work surface with flour and roll out the dough until it is less than 0.5 cm thick.
8. A great activity for children is allowing them to cut out the shapes of the biscuits. Use biscuit cutters or go freehand to create a selection of interesting designs.
9. Place the biscuits onto your Baking Trays or Serving Trays and bake in the oven for 12-14 minutes. Ensure you keep a close eye on the biscuits whilst they are in the oven as you want them to have just begun to turn golden brown when you get them out of the oven.
10. Resist the temptation to eat the biscuits straight away and leave them to cool completely on the tray or pans they were baked in.
11. Next, begin to make the icing by following the royal icing recipe below.
12. Whisk the egg white with an electric whisk until it creates soft peaks. Then, add half of the icing sugar and continue whisking until the icing sugar is fully incorporated.
13. Add the remaining icing sugar and the lemon juice from the lemon you previously used the zest from. Whisk this mixture until it is stiff, this can take up to 10 minutes.
14. Once the icing mixture is stiff begin to add the water. Make sure you only add 1 tsp at a time. Keep adding water until your icing is at the consistency where a trail of icing takes 10 seconds to disappear back into the bowl.
15. Use a skewer or cocktail stick to dot and swirl small amounts of gel food colourings onto the top of the icing.
16. Finally, dip the cool biscuits into the icing and leave them to set on a cooling rack. You may need to add more food colouring to your icing as you go.
17. Allow the icing to set overnight and then serve. These biscuits are sure to be a showstopper at any birthday party.

