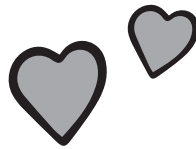


WILLBERRY WONDER PONY BISCUITS

**TO MAKE APPROXIMATELY
20 WILLBERRY BISCUITS,
YOU'LL NEED...**

- 85g soft unsalted butter
- 100g caster sugar
- one large egg
- ½ teaspoon vanilla extract
- 200g plain flour
- ½ teaspoon baking powder
- ½ teaspoon salt
- pony-shaped cutter

Follow my step-by-step guide to make these adorable biscuits that look just like me!



METHOD...

- 1** Cream the butter and sugar together until pale. Then, beat in the eggs and vanilla extract.
- 2** In another bowl, combine the flour, baking powder and salt before adding them to the butter and egg mixture.
- 3** Gently mix everything together. If the dough's too sticky when combined, add in a sprinkling of flour until it's a good texture to roll out.
- 4** Place your dough on a floured surface and use a rolling pin to roll it out until it's ½cm thick.
- 5** Use your pony cutter to make the dough into shapes and place them on a tray lined with greaseproof paper. Pop them into the fridge for an hour to rest so they maintain their shape.
- 6** When the biscuits are ready for baking, heat the oven to 180°C and bake for 8–12 minutes, until they're golden brown around the edges.
- 7** Once cooked, allow the biscuits to cool completely – putting them in the fridge will speed up this process! Then get your ingredients and icing tools ready.

SHAPE IT UP

Haven't got a pony shaped cutter? Don't worry, my friends at Team PONY have got you covered! Scan the QR code and use the discount code **Willberry** for 10% off the cutter I used.

The 10% you save will be donated by the makers of the cutter to my charity, plus they're donating 10% of the lifetime sales of this awesome cutter, too!



HERE'S HOW TO DECORATE

**FOR THE ICING,
YOU'LL NEED...**

- 150g icing sugar
- brown and black food colouring
- piping bag or tube



- 8** Add water to your icing sugar to make a thick paste. Grab two more bowls and divide the mixture into three.
- 9** Colour one bowl of icing black, one brown and leave the third bowl of icing white.
- 10** Start by putting the white icing in your piping bag. Draw an oval on the bottom of the biscuit to create my nose, then two triangles for my ears.
- 11** Wait for the white sections to dry, then use the brown icing to draw the top half of my face and the edges of my ears.
- 12** Next, pour the black icing into your piping bag and add the finishing details – my eyes, nose and forelock – and outline each of the sections on my face. All done! The cutest biscuits that look way too good to eat – if I do say so myself!