

# Hannah's Birthday

♥ 'Tea & Cake' Day ♥









## 30th April

### WILLBERRY BISCUITS

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



#### TO MAKE APPROXIMATELY 20 WILLBERRY BISCUITS .....

-  75g unsalted butter
-  200g caster sugar
-  one large egg
-  1 tsp vanilla essence
-  ½ tsp salt
-  250g of plain flour
-  1 tsp baking powder
-  Willberry cutter

#### METHOD...




- 1** Preheat the oven to 180C. Line baking sheets with parchment paper.
- 2** Cream the butter and sugar together.
- 3** Add the egg & vanilla essence. Beat until the ingredients are combined.
- 4** Add baking powder & salt. Mix well.
- 5** Sift & fold in the flour.
- 6** Leave to chill for 30 minutes.
- 7** Bake at 180C. Roll to 1cm thick, bake for 9-11 minutes.

#### HERE'S HOW TO DECORATE...

- 8** Add water to your icing sugar to make a thick paste. Grab one more bowl & divide the mixture.
- 9** Colour one bowl of icing black & leave the rest for white icing.
- 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.
- 12** Next, pour the black icing into your piping bag and add the finishing details – my eyes, nose and forelock. All done!

The cutest biscuits that look way too good to eat!  
For everyone filling our hearts forever ♥

#### FOR THE ICING.....

-  150g icing sugar
-  piping bag
-  black food colouring



HANNAH OUR HERO  
#INSPIREDBYHANNAH

