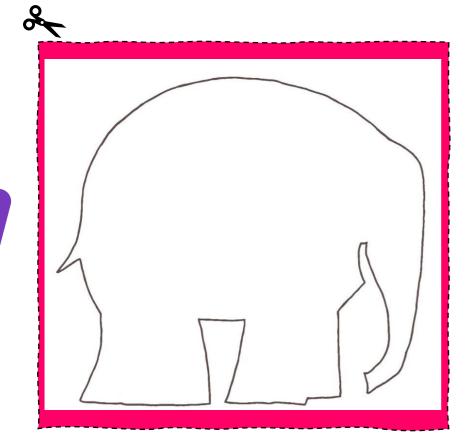


ELMER The Patchwork Elephant biscuits



Recipe

Ingredients

250g butter
140g caster sugar
1 egg yolk
2 tsp vanilla extract
300g plain flour
200g Icing sugar
Sprinkles
Smarties, skittles (or other brightly coloured sweets)

Method

- 1. Soften the butter and mix with the sugar in a bowl.
- 2. Add the egg yolk and vanilla essence.
- 3. Beat together with a wooden spoon.
- 4. Sift in the flour and give it a good mix until combined.
- 5. Pop in the fridge for 15 minutes.
- 6. Roll out on a floured surface using a rolling pin.
- 7. Place your Elmer template on the dough and use a knife to score around it.
- 8. Repeat until you have a nice batch of Elmer cookies.
- 9. Line a baking sheet with baking paper.
- 10. Bake in the oven at 180C for approx 8 minutes.
- II. Leave to cool.
- 12. Mix your icing sugar with a tablespoon or two of water until it's a good consistency.
- 13. Spread on your cookies then decorate with sprinkles and sweets.
- 14. Share and eat!