## ELMER <br> The Patchwork Elephant biscuits



## Recipe

## Ingredients

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

## Method

I. 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 180 C for approx 8 minutes.

I I. 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!

