

## Daily Challenge Day 24 Make a Bird Biscuit!

Ask parents/carers for permission to make shortbread:

### Ingredients

125g/4oz butter

55g/2oz caster sugar

180g/6oz plain flour

### Method

Heat the oven to 190C/375F/Gas 5.

Beat the butter and the sugar together until smooth.

Stir in the flour to get a smooth paste. Turn on to a work surface and gently roll out until the paste is 1cm/½in thick.

Try cutting out into simple bird shapes and place onto a baking tray. Chill in the fridge for 20 minutes.

Bake in the oven for 15-20 minutes, or until pale golden-brown. Set aside to cool on a wire rack.

**Use icing sugar and water to make a topping.**

- icing sugar
- 1 tbsp hot water - add drops at a time and mix to the thickness you want
- Food colouring (optional)

Sift the icing sugar into a bowl. Using a wooden spoon, gradually stir in enough water until the mixture is the consistency of thick cream. Beat until white and smooth and thick enough to coat the back of the spoon. Mix in some colouring, if you like, and use immediately to make a wing, eye and beak.

**Flavour and colour variations:**

**Orange or lemon:** Replace the water with strained orange or lemon juice.

**Chocolate:** Sift 2tsp cocoa powder into the icing sugar.

