

Stained Glass Window Biscuits



These biscuits are completely edible, but you can also thread them on some string and hang them on your Christmas tree and watch them twinkle in the glow of the fairy lights.

Serves: 15

Difficulty: Easy

Prep Time: 30 minutes | Cook Time: 15 minutes

Ingredients:

150g buttery baking spread, fridge cold

225g plain flour, sieved

55g caster sugar

85g [Nesquik Banana Milkshake Powder](#)

2 large egg yolks

10 brightly coloured boiled sweets

You will also need:

1 star shaped biscuit cutter + 1 round biscuit cutter

2 baking trays lined with baking paper

Method:

1. Pre-heat the oven to 190°C, 170°C fan, Gas Mark 5.

2. Add the flour and cubed butter to a large mixing bowl. Using your fingers, gently rub the butter cubes into the flour until the mixture resembles breadcrumbs.

3. Pour in the sugar, Nesquik and egg yolks and using clean hands (or a wooden spoon), mix everything together to form a stiff dough. This takes a minute or two (and may require an extra pair of hands!) but it will come together eventually. If the dough is feeling a bit soft and sticky, wrap in clingfilm and pop it in the fridge to firm up for 5 minutes.

TIP: If you have a food processor, follow steps 2 + 3 and use the 'pulse' button to create the flour and butter breadcrumbs and then bring everything together into a dough once the other

ingredients have been added. Be careful not to overmix as this will make the texture of the biscuits very tough!

4. Dust a clean work surface with flour and lightly flour your hands and a rolling pin. Roll the dough out to about 0.5cm (¼inch) thick.

5. Use the star shaped biscuit cutter to cut out the star shapes. Carefully transfer to the lined baking trays and then using the round cutter, cut out the middle of the star.

6. Pop all the boiled sweets into a sandwich bag and use a rolling pin to break them into little pieces.

7. Fill the centre of each biscuit with the broken sweets and put in the oven for 15 minutes. Set aside on the tray to cool completely before transferring to a wire rack. The centre of the biscuits will be very hot so make sure little hands are kept away until everything has cooled completely.

TIP: You can use whatever shapes you like for the biscuits! They also make great Christmas tree decorations. You just need to make another small hole in the top of the biscuit before baking so you have something to thread your ribbon or string through once the biscuit is fully cooled.

Each biscuit typically contains:

Energy	Fat	Saturates	Sugars	Salt
739 kJ 176 kcal	8.0 g	2.8 g	11.3 g	0.15 g
9%	11%	14%	13%	3%

of an adults Reference Intake (RI)*

Energy per 100g: 2061 kJ / 492 kcal