

## DINOSAUR FOOTPRINT BISCUITS

You will need:

100g butter, softened or Stork

50g caster sugar

100g plain flour

50g cornflour

Tubes of coloured writing icing

Icing sugar

Water

baking tray, rolling pin, spoons,

cooling rack, cup/mug, knife,

mixing bowl, plain cookie cutter



## METHOD

1. Cream the butter/Stork and sugar together in the bowl until light and fluffy. Work in the flours and knead well together.
2. Place on a lightly floured board and roll out the dough to about  $\frac{1}{2}$  cm thickness. Cut out the shapes and place on your lined baking tray.



3. Chill the dough in the fridge for 20 minutes. Preheat the oven to 160°C/Fan 140°C/Gas Mark 3.
4. Bake in the oven for 20 minutes until golden around the edges.
5. Leave to cool on the tray for 10 minutes until the shortbread has set and is firm.
6. When completely cold, decorate with water icing or writing icing.

ENJOY!

