

BAKING
WITH
MOTHER
CHRISTMAS

Festive Recipes

FROM THE
Lapland
ELVEN WORLD

Wish Marble Star Biscuits

Approx time: 45-60 minutes (plus cooling time)
Makes: 18-24 (depending on star size)

Ingredients

Biscuit dough

175g butter, softened
100g caster sugar
1 egg yolk
300g plain flour
1/2 tsp salt
1 orange, zest

Icing

1 egg white
150g icing sugar
1 tsp lemon juice
1 orange, juice
Food colouring
(pink, purple, yellow, turquoise)
Edible gold glitter (optional)

Equipment

Stand mixer or large bowl and electric hand mixer
2x large baking trays
Rolling pin
Cocktail stick
Cooling rack



Method

In a stand mixer or large bowl and electric hand mixer, beat together the butter and caster sugar until smooth. Add the egg yolk and orange zest and beat until combined. Finally add the flour and salt and beat until a soft dough forms. Turn out onto a surface and shape into a ball. Wrap in greaseproof paper and pop it into the fridge to chill for 15-20 minutes.

Preheat the oven to 180°C (160°C fan) and line two large baking trays with greaseproof paper. Lightly dust your surface with flour and roll out your dough to about 3-4mm thick, using a rolling pin. Use a star cutter to cut out as many stars as you can and place onto the baking tray. Re-roll any scraps and repeat the process until you've used up all of the dough.

Bake in the oven for 12-15 minutes until golden. Allow to cool completely.

In a large bowl whisk your egg white using an electric hand mixer, until you have soft peaks. Add the icing sugar and lemon juice and continue to whisk for 6-8 minutes until you have stiff peaks. At this stage slowly add the juice of the orange a teaspoon at a time. You need the consistency where a trail of icing takes 8-10 seconds to disappear back into the bowl.

Continued overleaf

Wish Marble Star Biscuits

Continued

Notes

I used Dr Oetker food colouring

Method

Dot a few drops of each food colouring into the icing and using a cocktail stick swirl around on the top of the icing. Dip each biscuit face down into the icing and gently shake off any excess - you should have a pretty marble effect! Place on a cooling rack and repeat with the rest of the biscuits, topping up the food colouring as you go. Dust with a little edible glitter for some extra special sparkle.

Allow the icing to set for 6 hours, or overnight.

Enjoy and don't forget to make a wish!