



Christmas Wreath Biscuits



DIFFICULTY: EASY



PREPARATION TIME: 20
MINUTES



COOKING TIME: 12-14
MINUTES



SERVES: 28

Ingredients

250g butter, softened
1/3 cup icing sugar
1 tsp vanilla essence
1 ½ cups plain flour
1/3 cup rice flour
120g white chocolate, melted
Sprinkles to decorate

Method

To make these Christmas wreath biscuits, preheat the oven on CircoTherm® to 150°C and line two baking trays with baking paper.

Place the butter, sugar and vanilla in a bowl and using an electric mixer beat until pale and creamy. Add the flours and mix until just combined. Place the mixture into a piping bag that has been fitted with a star pipe. Pipe the mix into circles approximately 6cm in diameter onto the prepared trays (see note).

Bake on shelf positions 1 and 3 for 12 to 14 minutes or until lightly golden.

Cool on trays then drizzle or pipe with melted chocolate and decorate the Christmas wreath biscuits with sprinkles.

Notes

To ensure the mixture is easy to pipe, make sure the butter and icing sugar are well creamed. Pipe the biscuits immediately – do not rest the mix.