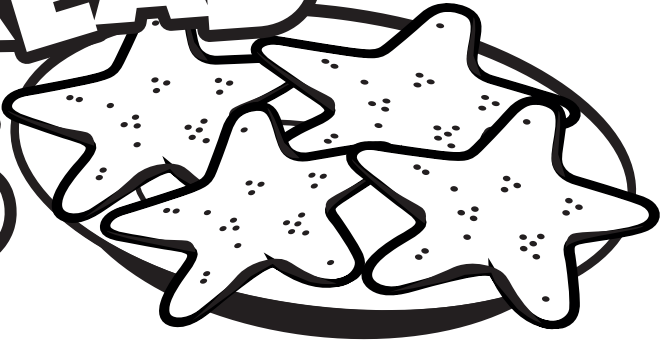


BUBBLE RUSH®

Print me out and colour me in!



Sally Starfish's SHORTBREAD STARS



These biscuits are delicious and fun to make!

Why not make a batch and give them to friends and family in exchange for a donation into your Finn's Friends moneybox?

Adult supervision needed. Please take care in the kitchen! Where you see this symbol (!) you need an adult to help you.

YOU WILL NEED

- 150g plain flour, plus extra for dusting
- 100g of butter, cubed and softened
- 50g caster sugar, plus extra for sprinkling
- 2 drops vanilla extract

You will also need:

- A star fish cookie cutter
- A parent or adult guardian to help

METHOD

Step 1: Put the flour into a large mixing bowl, add in the butter and rub together until the mixture resembles fine breadcrumbs. Fold in the sugar and the vanilla extract and work the mixture with your hands until it forms a ball.

Step 2: Continue kneading the biscuit dough until it is smooth, and the sides of the bowl are clean. Wrap the dough in clingfilm and chill in the fridge for 1 hour.

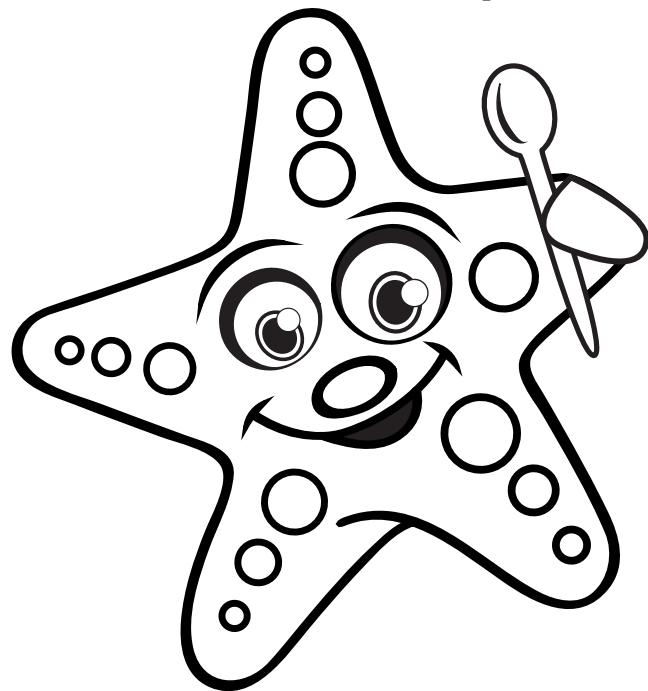
Step 3: (!) Preheat the oven to 130°C, then line a baking tray with baking paper.

Step 4: Remove the dough from the fridge and allow to come to room temperature so that it is workable.

Step 5: (!) Lightly flour a work surface and roll out the dough until it is about 1cm thick. Using a star cutter, cut out the biscuits. Transfer these to the lined tray and bake in the preheated oven for 30 minutes until very pale gold in colour.

Step 6: (!) Remove from the oven, allow to cool a little, then sprinkle with caster sugar whilst still warm!

And that's it!
Your Shortbread Stars are ready - enjoy!



Sally