

Dia de los muertos sugar skull cookies

Ingredients

For the biscuits:

- 175g unsalted butter, at room temp.
- 200g caster sugar
- 2 medium free-range eggs, lightly beaten
- 1 tsp vanilla extract
- 400 g plain flour
- 1 tsp baking powder
- 1 tsp salt

To decorate

- 300g icing sugar
- 3-4 tbsp water
- Food colouring



You will need biscuit cutters and two baking sheets, greased or lined.

Method

1. Cream the butter and sugar together until pale then beat in the eggs and vanilla.
2. In another bowl, combine the flour, baking powder and salt. Add these ingredients to the butter and eggs, and mix gently but surely. If you think the finished mixture is too sticky to be rolled out, add more flour, but do so sparingly as too much will make the dough tough.
3. Halve the dough, form into fat discs, wrap each half in clingfilm and rest in the fridge for at least 1 hour.
4. When you are ready to make the biscuits, preheat the oven to 180°C/160°C Fan/gas mark 4/350°F.
5. Sprinkle a clean surface with flour, place a disc of dough on it and sprinkle a little more flour on top of that. Then roll it out to a thickness of about $\frac{1}{2}$ cm.
6. Cut into shapes, dipping the cutter into flour as you go, and place the biscuits a little apart on the baking sheets.
7. Bake for 8-12 minutes, by which time they will be lightly golden around the edges.
8. When they're all fully cooled, they are ready to be iced! Put a couple of tablespoons of almost-boiling water into a large bowl, add the sieved icing sugar and mix together, adding more water as you need to form a thick paste. Colour as desired.
9. Decorate and devour!