

# Barnsley Museums Makes: Elmer Biscuits



You will need:

One or two baking sheets  
250g butter  
100g caster sugar  
315g plain flour  
Icing sugar & water to stick the decorations on (made to a thick consistency)  
Colourful decorations

Makes 12 biscuits



Make this simple tasty biscuit using just three main ingredients.

Contains milk and gluten. Check individual ingredients and sprinkles for allergens



Weigh the ingredients out. Cut the butter into cubes. Turn your oven on to gas mark 6/200C/180C fan.



Line the baking tray with greaseproof paper. Cream the butter and sugar together.



Gradually add the flour and mix with a wooden spoon. Use your hands to combine all the ingredients together.



Place some extra flour on the table to stop the biscuits from sticking. Roll out your mixture to 1cm thick and use your cutters or template to cut out your biscuits.



Place the biscuits on the baking tray and bake for 10-15 mins. Watch out as they cook quickly!



When the biscuits are cool...decorate them as bright and individual as you can.

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