

Marjorie's 5 Star biscuits



Ingredients:

- 250g butter, softened
- 140g caster sugar
- 1 egg yolk
- 2 tsp vanilla extract
- 300g plain flour



Method:

Pre-heat the oven to 180°C/fan 160°C/ gas mark 4. Mix the butter and sugar in a large bowl with a wooden spoon, then add the egg yolk and vanilla and briefly beat to combine. Sift over the flour and stir until the mixture is well combined - you might need to get your hands in at the end to give

everything a really good mix and press the dough together. Roll out on a floured board, and cut out your biscuits using a star shaped cutter. Bake on a non-stick baking tray for 12 mins until golden, then transfer to a cooling rack to firm up.

Cals: If you don't know, they don't count **Fat:** You will be if you eat too many of these, ladies

COOK'S TIP



You could decorate with icing, chocolate chips or hundreds and thousands (or the hundreds and thousands of shiny pennies you could save with Nationwide's home insurance offer!).



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