

Less than 30 minutes (+ 1 hour prep and chilling)

Makes 24

[Share with friends](#)

[Share on facebook](#)

[Share on twitter](#)

[Share on pinterest](#)

[Share on whatsapp](#)

[Share on email](#)



[Play Video](#)

Ingredients:

- 200g LURPAK unsalted butter, softened
- $\frac{3}{4}$  cup (150g) caster sugar
- 1 egg yolk

- 1 tsp (5ml) vanilla essence
- 2 ⅓ cup (350g) plain flour, sifted + extra for dusting

Icing:

- 2 ⅓ cup (305g) icing sugar
- 3 Tbsp (45ml) lemon juice
- 2-4 Tbsp (30-60ml) water

**COOK'S NOTE:**

If you want to use them as Christmas decorations – make a hole in the top of each biscuit just before baking and thread through ribbon or string once baked.

Method:

1. Preheat oven to 180°C.
2. Cream together LURPAK butter and sugar until light and fluffy, using an electric whisk.
3. Add egg and vanilla essence and whisk until combined.
4. Add flour, whisking until a dough forms (scrape sides and bottom of the bowl as you go).
5. Place dough on a lightly floured surface, pressing to form a single ball. (On a hot day, you might need to chill the dough at this point for a few minutes if the mixture is very soft.)
6. Roll dough out on a lightly floured work surface to about ½ cm thick.
7. Cut out shapes using assorted cookie cutters and place onto a lined baking tray. Re-roll off-cuts and repeat until all the dough is used.
8. Chill biscuits for 15-30 minutes or until firm.
9. Bake on the middle rack for 8-12 minutes or until just coloured on the edges.  
(Remember, cookies will only become crisp once cool.)
10. Remove biscuits and place on a wire rack to cool completely.
11. For icing, sift icing sugar and stir in lemon juice
12. Add a tablespoon of water at a time until the mixture has a thick toothpaste-like texture.
13. Place icing in a piping bag and decorate biscuits.
14. Place biscuits on a wire rack until icing is set.
15. Serve or store in an airtight container.