Poppy Day Biscuit

Ingredients

300g plain flour

200g butter

100g sugar

Optional splash of milk

Equipment

Mixing bowl

Wooden spoon

Baking tray

Decorating

Chocolate buttons

Icing sugar

Red food colouring

Water

Method

1. Pre-heat the oven to 180°C and grease a baking tray.

2. Place the flour, butter and sugar into a bowl and mix together. If it seems a little dry, add a splash of milk to loosen the mixture.

3. Form the dough into a ball and place on a lightly floured surface. Roll out the dough to your required thickness.

4. Use a circular cutter to press out the biscuits.

5. Place in the oven for 10-15 min until they start turning golden or brown around the edges.

6. Place on a cooling rack until completely cooled.

7. Meanwhile, mix red food colouring with your icing sugar and a little water. Mix until you get a thick icing to spread easily but not so it will run off the biscuit. Add more icing sugar if the mixture is too runny, or more water if it is too thick.

8. When the biscuits have cooled, use a teaspoon to carefully spread the icing on the biscuit. If possible, try and make a poppy shape.

9. Place a chocolate button in the centre of the poppy.

10. Let the icing set a little before eating. Enjoy.