



# Vanilla Valentines Biscuits

BAKE SOMEONE HAPPY this Valentine's day with @jessie\_bakes\_'s lovely Vanilla Biscuits!

 Prep time 30 minutes  Cooking time Not available  Servings 1 portions  Difficulty Easy

## Ingredients

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- ✓ 250g Stork Original
- ✓ 300g Plain Flour
- ✓ 1 tsp Vanilla Extract
- ✓ 140g Light Brown Caster Sugar
- ✓ 1 medium Egg Yolk

## Instructions

### how\_make

- 1 Grab your Stork and pop it into a mixing bowl, then add sugar and cream together thoroughly. You could use a standing mixer/hand whisk if you like.
- 2 Add the egg yolk and stir in also, along with the vanilla extract.
- 3 Sift the flour in until well combined. Knead with your hands towards the end to ensure it is fully combined and form a firm dough.
- 4 Wrap the dough in cling film and into the fridge for at least 30 min to really firm up.
- 5 When ready, grab some biscuit cutters and roll dough onto a lined baking tray.
- 6 Pop your tray into a pre-heated oven for 8 min at 180 degrees.
- 7 You can use fondant or royal icing sprinkles, the choice is yours!