

# GLASS WINDOW BISCUITS



## INGREDIENTS:

- ★ • 125g butter, softened
- ★ • 1/3 cup caster sugar
- ★ • 1/3 cup golden syrup
- ★ • 1 egg, at room temperature
- ★ • 2 1/2 cups plain flour
- ★ • 1/4 teaspoon bicarbonate of soda
- ★ • clear boiled lollies, to decorate
- ★

Method:

### STEP 1

Using an electric mixer, beat butter, sugar and golden syrup until pale and creamy. Add egg. Beat until well combined. Sift flour and bicarbonate of soda over butter mixture. Stir until a soft dough forms. Turn onto a lightly floured surface. Knead dough until smooth. Divide in half. Press each piece into a 10cm diameter disc. Wrap in greaseproof paper. Refrigerate for 30 minutes or until firm.

### STEP 2

Preheat oven to 180°C. Line 2 flat baking trays with baking paper.

### STEP 3

Place lollies in snap-lock bags, keeping colours separate. Wrap bags in tea towels. Place on a chopping board. Gently crush lollies with a mallet or rolling pin.

### STEP 4

Roll out each piece of dough between 2 sheets of baking paper until 4mm thick. Using tree and star biscuit cutters, cut shapes out of dough. Press leftover dough pieces together and repeat. Place biscuits on baking trays.

### STEP 5

Cut little shapes out of centre of biscuits. Spoon crushed lolly into cut-out areas. Bake biscuits, 1 tray at a time, for 12 to 15 minutes or until lolly has melted and biscuits are light golden. Cool biscuits on trays for 5 minutes before transferring to a wire rack to cool completely.