

Matariki Star Biscuits

Ingredients:

200g butter at room temperature

150g sugar

2 teaspoons vanilla essence

1 egg

300g plain flour



Directions:

Cream butter and sugar in a bowl with an electric beater.

Beat in the vanilla and egg.

Add the flour and beat until smooth.

Mould the cookie dough into a log. It is easier to work with half the mixture at a time, so split into two, wrap in glad wrap and place in the fridge for about 40 minutes until firm.

Heat oven to 180°C.

Dust bench with flour and roll out one portion of dough to 3mm thick.

Cut out star shapes using star cutters.

Place stars on baking paper lined trays.

Chill for 10 minutes and then bake for 10-15mins until just turning golden at the edges.

Bring out of the oven and cool on a baking rack.

Decorate with icing and sprinkle with some silver balls or raw sugar