

Confetti Biscuits

INGREDIENTS

520g butter, softened

1 1/2 cups caster sugar

2 teaspoons vanilla essence

2 eggs

4 cups plain flour

½ cup 100s and 1000s

Preheat oven to 180C/160C fan-forced. Line 3 baking trays with baking paper.

Step 2

Using an electric mixer, beat butter, sugar and vanilla until pale and creamy.

Add egg. Beat until combined.

Sift flour over butter mixture and add 100s and 1000s. Using a wooden spoon, stir to combine.

Step 3

Place dough on a lightly floured surface. Shape into a 30cm log. Wrap in plastic wrap. Refrigerate for 2 hours or until firm. Remove and discard plastic wrap.

Step 4

Slice into 1cm-thick rounds. Place on trays. Bake for 12 minutes or until golden. Cool on trays for 5 minutes.

Transfer to a wire rack to cool completely. Serve.