



BUNTING BISCUITS

Prep: 10 mins, plus chilling | Cook: 8-10 mins | Makes: 10-12

Add some fun to your Big Jubilee Lunch with these easy-to-make bunting biscuits! Visit Iceland in-store or online for all the ingredients you'll need.

Once baked use icing to create patterns, write out a celebratory message, or set up a station so people can decorate their own on the day. Un-iced biscuits can be frozen for up to three months so they're great for making in advance.



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RECIPE BROUGHT TO YOU BY

Iceland

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WAREHOUSE

HOW TO MAKE BUNTING BISCUITS

YOU'LL NEED

Biscuit ingredients

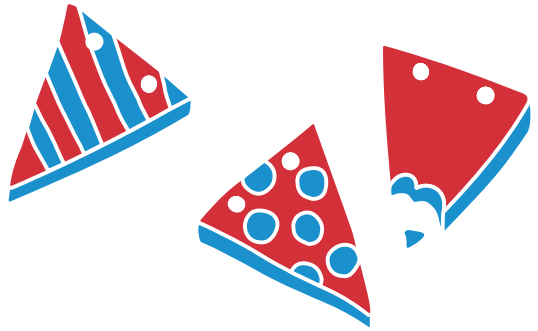
- 200g butter
- 50g sugar
- 2 egg yolks
- 250g plain flour

To decorate

- A jar of strawberry jam
- 200g royal icing sugar
- Food colouring
- Icing pens
- Edible glitter and sprinkles

Other items

- Rolling pin
- Cling film or reusable wrap
- Cardboard (to make a cutting template)
- String for hanging



METHOD

- 1** Preheat the oven to 200C/180C fan/gas 6. Whisk butter and sugar together in a mixing bowl.
- 2** Follow with the egg yolks, and slowly add in the flour until the mixture resembles fine breadcrumbs.
- 3** Mix together with your hands to form a soft dough then wrap in cling film and rest in fridge for 10 minutes.
- 4** Roll the dough out evenly and cut the dough into triangles – make a cardboard template to cut around.
- 5** Lay the shapes on a parchment-lined baking tray, cover with cling film and chill in the fridge for 30 minutes.
- 6** Remove the cling film and bake in the middle of the oven for 8 to 10 minutes, flipping once until the biscuits are just beginning to colour.
- 7** Once baked, pierce two holes in each biscuit for hanging, transfer to a wire rack and leave to cool.
- 8** Decorate your shapes with icing and toppings and feed the string through for hanging.