

Red Nose Cookies

Ingredients

300g/10oz Plain Flour

150g/5oz Caster Sugar

250g/8oz Soft Margarine

1 large egg yolk

½ tsp salt

2 tsp Vanilla Essence

Icing sugar

Glace cherries

Recipe

Beat the butter and the sugar together in a bowl.

Add the egg yolk and vanilla essence and beat the mixture until it is smooth.

Next add the flour and salt and mix everything together to form a smooth dough.

Mould the dough into a ball, wrap it in clingfilm, and leave it in the fridge for 30 minutes.

Heat the oven to 180°C (350°F).

Roll the dough to about ½ cm thick on a surface sprinkled with flour.

Cut into circles and put them on to a lined baking tray.

Cook the cookies for 12 minutes or until golden. Leave them to cool on a wire rack.

Mix together icing sugar and water and ice the biscuits adding a cherry for the red nose