

Stained Glass Biscuits

Ingredients

- 1 cup sugar
 - 225g butter
 - 2 eggs
 - 1 teaspoon pure vanilla extract
 - 3 cups all-purpose flour
 - Assorted brightly colored, hard candies - *make sure it's really hard candy (e.g. barley sugars, lollie pops, Jolly Ranchers etc.)*
 - Large/medium cookie cutters
 - Small cookie cutters (simple shapes work best)
 - Meat mallet or rolling pin
- Makes approx 4 dozen biscuits**



Directions

Total time : 1hr 40 min Prep time : 25 mins
Cooling time : 1 hr Cook time : 15 mins

- 1- Preheat oven to 180 degrees C.
- 2- Cream the sugar and butter until smooth.
- 3- Add the egg and the vanilla extract.
- 4- Mix in the flour.
- 5- Remove the dough from the mixer and press into a log shape. Wrap in plastic wrap and refrigerate for at least 1 hour.
- 6- Remove from the refrigerator and cut dough into 1/3. Roll out dough, 1 piece at a time to a 5mm thickness.
- 7- Cut out as many large shapes as possible. Repeat with all of the dough.
- 8- Cut a small shape out of the middle of each large shape.
- 9- Place the hard candy, by colour, into small plastic bags. Place a towel over the bags and crush the candy with a meat mallet/rolling pin.
- 10 - Place all of the cookies on parchment lined sheet pans. In each of the holes, fill with different colors of crushed hard candy. **Be generous!**
- 11- Bake in the oven for 10 to 15 minutes or until lightly golden brown, and the candy has melted.
- 12- Wait to cool before eating.

If you want you may want to ice the remaining biscuit with simple patterns or designs, or simply eat them as they are.

