

# Easy Grinch's Heart Biscuits

## YOU WILL NEED:

- 200g plain flour, plus extra for dusting
- 100g unsalted butter, softened
- 100g caster sugar
- 1 medium egg
- Green food colouring gel
- Red icing pen or red heart sprinkles

## EQUIPMENT:

- Baking Tray
- Rolling Pin
- Heart-shaped cookie cutter  
(or a knife and a steady hand!)

## METHOD:

### 1. THE DOUGH:

- In a large bowl, cream the softened butter and caster sugar together until the mixture is pale and fluffy. An electric whisk is easiest, but a wooden spoon will do just fine!
  - Crack in the egg and mix until it is fully combined.
  - Sieve in the plain flour and mix until a soft dough begins to form.
  - Add a few drops of the green food colouring gel. Knead the dough with your hands until the colour is a lovely, Grinchy green throughout.
  - Wrap the dough in clingfilm and pop it in the fridge for at least 30 minutes. This will make it much easier to roll out.

### 2. ROLL AND CUT:

- Preheat your oven to 180°C (160°C fan).
- Lightly dust your work surface with a little bit of flour.
- Unwrap the chilled dough and, using a rolling pin, roll it out to about 5mm thick.
  - Use a heart-shaped cookie cutter to cut out as many biscuits as you can.
  - Gently place the biscuit hearts onto an ungreased baking tray.
- If you don't have a cookie cutter, you can roll the dough into a ball, flatten it slightly with your palm, and then use a knife to carefully cut out a heart shape.

### 3. BAKE AND COOL:

- Place the baking tray in the preheated oven and bake for 10-12 minutes, or until the biscuits are lightly golden around the edges.
- Remove the tray from the oven and leave the biscuits to cool on the tray for a few minutes before moving them to a wire rack to cool completely.

### 4. DECORATE:

- Once the biscuits are completely cool, it's time for the final Grinchy touch!
  - Use a red icing pen to draw a small heart in the centre of each green biscuit. Or, if you have them,
  - you can stick a few tiny red heart sprinkles onto the biscuit using a tiny bit of red jam or icing.

These "Grinch's Heart" biscuits are so easy even the Whos of Whoville could make them. They are perfect for little hands to help with and don't require any fancy equipment.

Enjoy your  
easy-peasy  
Grinch's Heart  
Biscuits!