

# Create your own chin-character biscuits!

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- 175g caster sugar
- 100g brown sugar
- 225g softened butter
- 2 eggs
- 1 tsp vanilla extract
- 450g plain flour
- 1 tsp baking powder
- ½ tsp bicarbonate of soda
- 55ml milk



1. Place the sugars and butter in the bowl and beat until pale and fluffy. Beat the eggs and vanilla together and add gradually to the butter mixture a little at a time. Beat between each addition.
2. Sift the flour, baking powder, soda and a pinch of salt into the mixture and fold gently with a metal spoon until there are no lumps.
3. Stir in a little milk, stir and keep adding until you have a soft dough (not a sticky mess). Use your hands to roll the mixture into 2 (about 30cm long) logs. Wrap each in plastic wrap and freeze for 1 hour.
4. Preheat the oven to 200°C. Lightly grease 2 large non-stick baking sheets or trays. Use a serrated knife to cut 5mm-thick slices, shape them into a chin and put them on baking sheets (leave room for them to spread).
5. Bake for 8-9 minutes or until the biscuits are golden brown.

## Decorate your chin-faces

- Let your imagination run wild to create chin characters of your own.
- Make the icing: Stir together 1 cup icing sugar, 2 tbs lemon juice, 2 tsps butter and spread it on the biscuits.
- Use your favourite lollies to make the faces: Try M&Ms, smarties, fairy floss, 100s & 1000s, liquorice allsorts, jaffas, jelly beans, chocolate drops.
- Great fun and easy to make!
- Don't forget to take a picture and tag #worldsgreatestshave

