

CHIN-FACE BISCUITS

CREATE YOUR OWN

[OR TAKE THE EASY-OPTION AND BUY READY-MADE ONES]

175g caster sugar
110g brown sugar
225g softened butter
2 eggs
1 tsp vanilla extract
450g plain flour
1 tsp baking powder
1/2 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-face characters of your own.

Make an icing: Stir together 1 cup icing sugar, 2 tbs lemon juice, 2 tps butter and spread it on the biscuits.

Make the faces: Use M&Ms, smarties, fairy floss, banana lollies, 100s and 1000s, liquorice allsorts, jaffas, jelly beans, chocolate drops to create your chin faces.

Great fun – easy to make – and they could raise you \$100!

Don't forget to send us a picture! #worldsgreatestshave