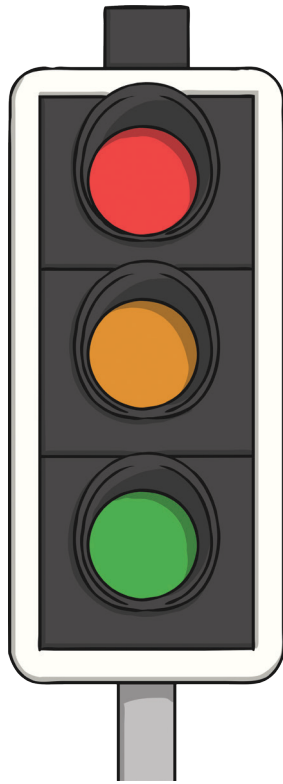


# Traffic Light Biscuits

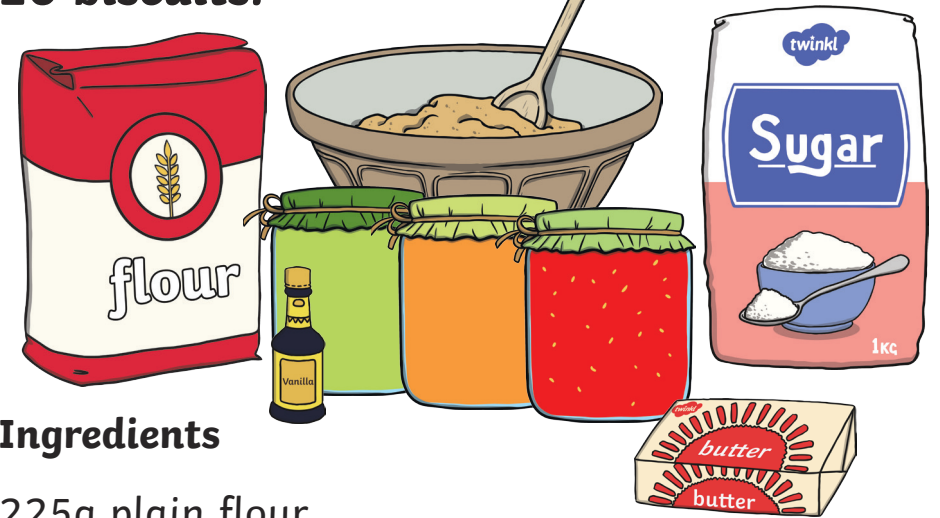
## Recipe Cards



twinkl

### Traffic Light Biscuits

Makes approximately  
20 biscuits.



### Ingredients

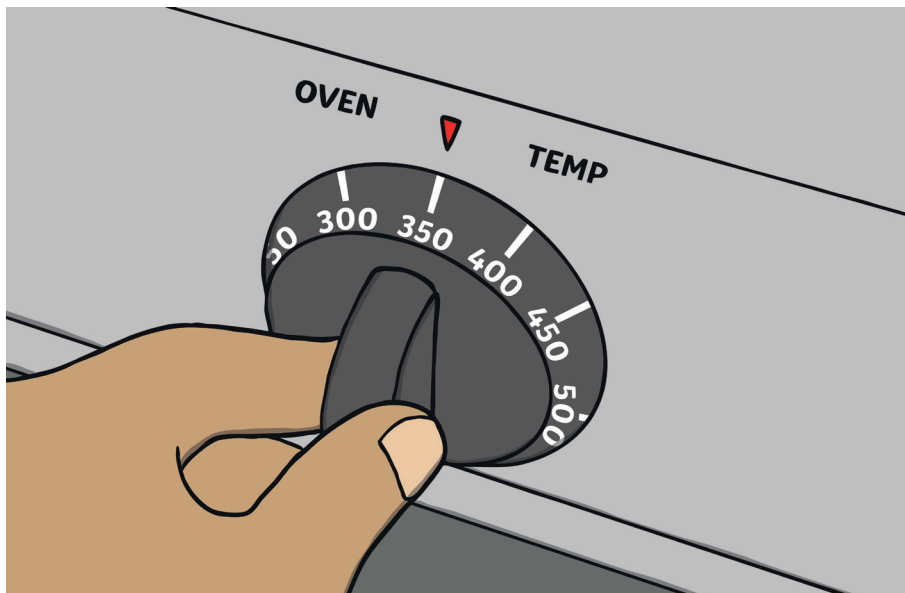
- 225g plain flour
- 125g soft butter
- 125g caster sugar
- 100g light brown sugar
- 1 egg
- $\frac{1}{2}$  tsp of salt
- 1 of tsp vanilla extract

### To decorate

- Raspberry jam
- Pineapple jam
- Lime marmalalde

### Equipment

- Spoon
- Mixing bowl
- Whisk
- Rolling pin
- Rectangular cookie cutter/ knife
- Small round cookie cutter
- Baking tray



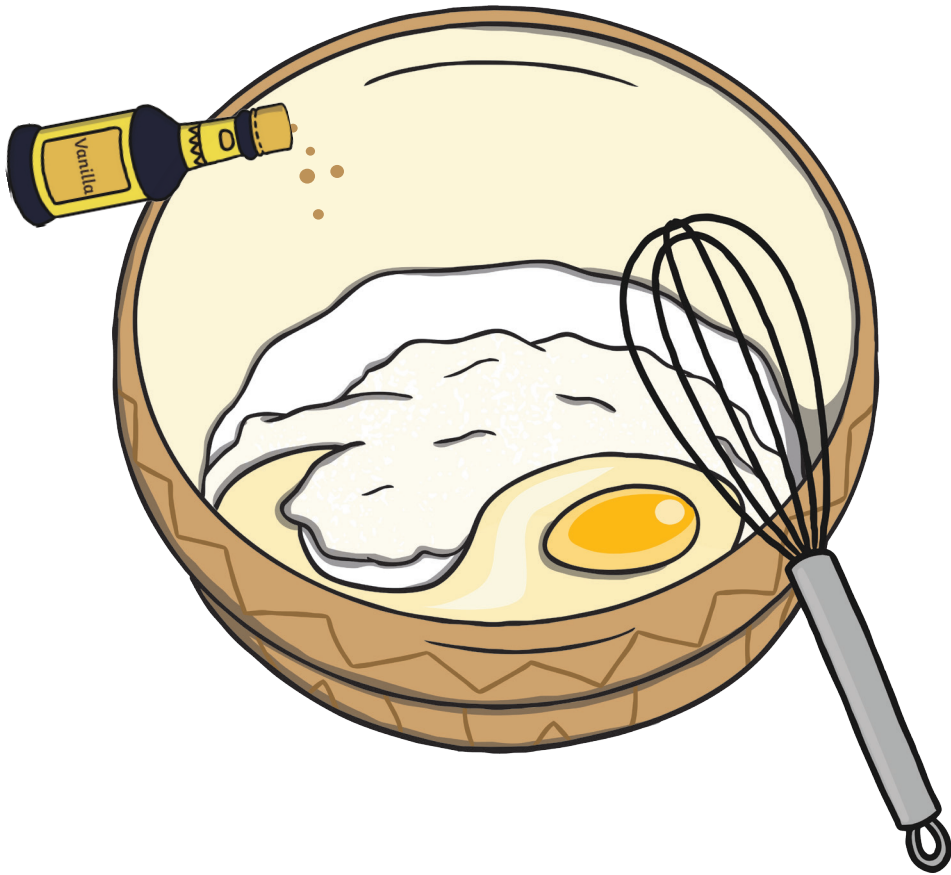
1

Preheat oven to 180 degrees or gas mark 4.



2

Mix the butter and sugar together until they are light and fluffy.



3

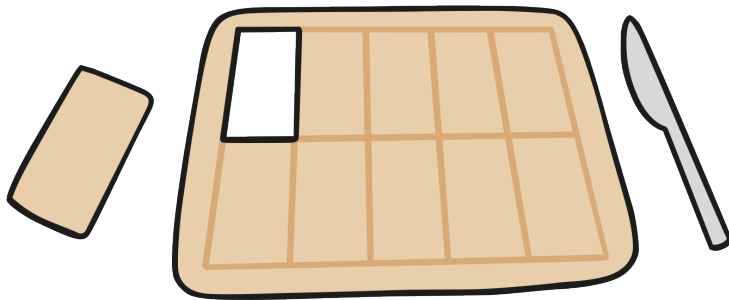
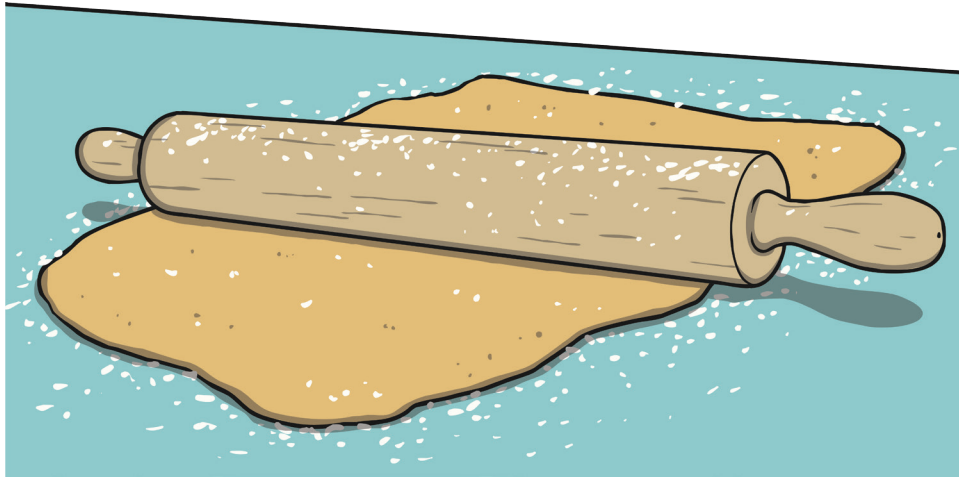
Add the egg and vanilla.



4

Mix in the flour and salt.

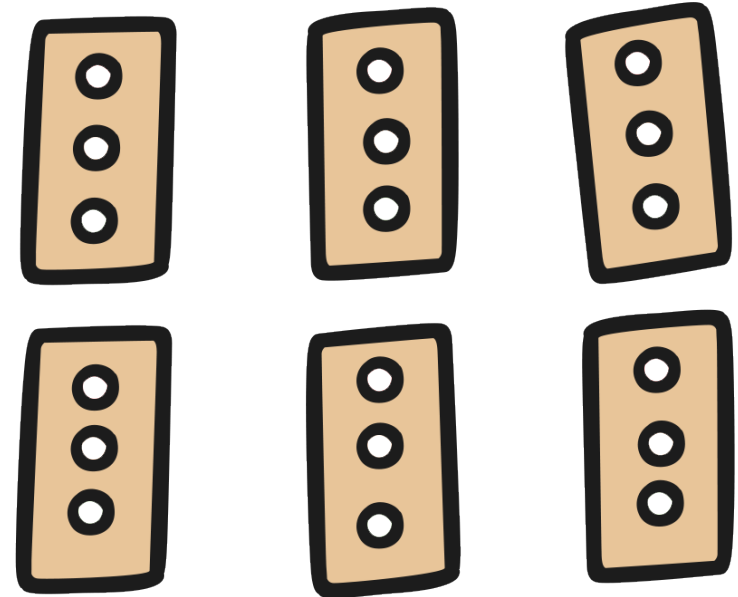
Traffic Light Biscuits



5

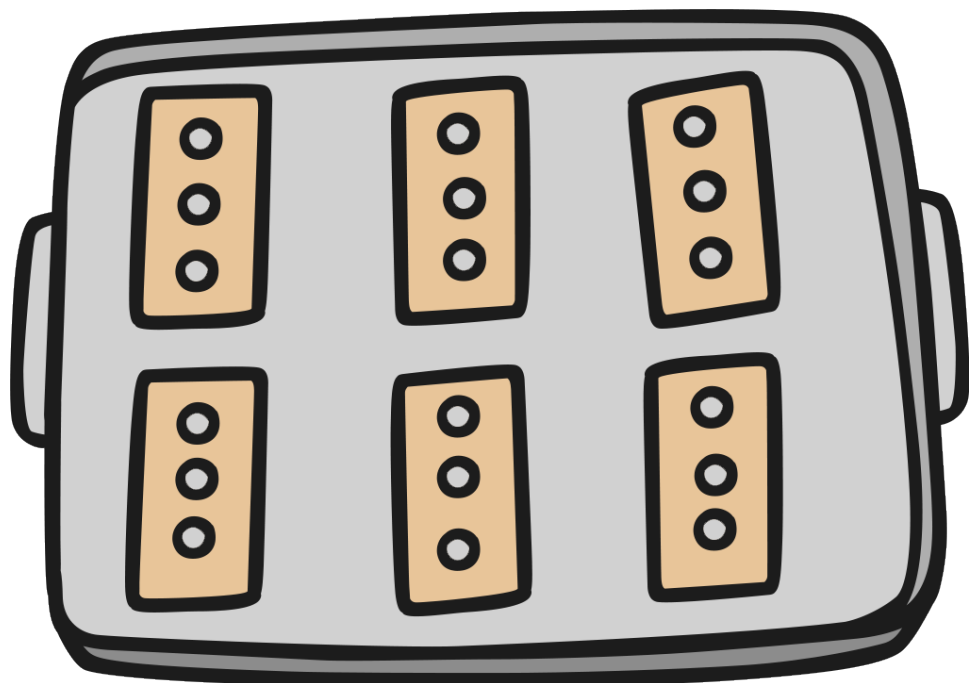
Roll out the dough on a lightly floured surface and cut into rectangular strips.

Traffic Light Biscuits



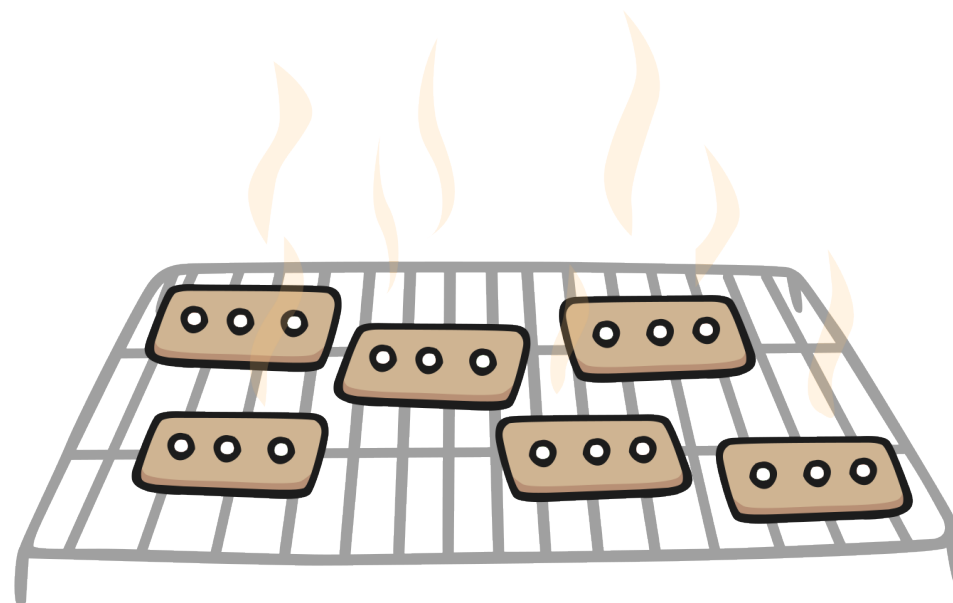
6

Use a very small round cutter to cut out 3 holes to represent the lights in the rectangles.

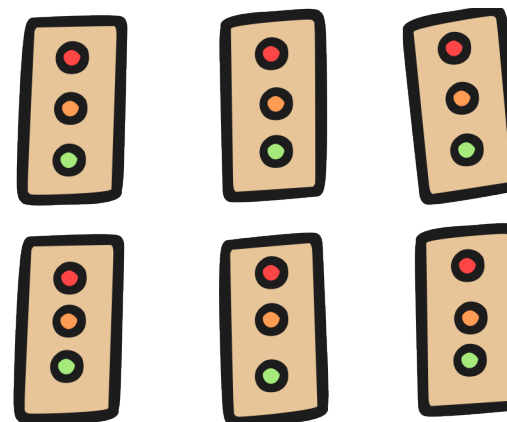


7

Place the rectangles on a greased baking tray.  
Bake for 8-10 minutes (depending on how  
doughy you like your cookies).



8



Let the biscuits cool on a wire tray, then  
spoon 3 small scoops of the coloured jams  
into each traffic light hole. Enjoy!