

Dot to Dot Biscuits

Serves: 100 bite sized biscuits

We are making these biscuits to share with the school community for the Dot to Dot Art Exhibition.

Equipment:	Ingredients:
Measuring cups	500g butter
Kitchen Aid or hand held mixer	1 ½ cups caster sugar
Baking trays lined with baking paper	1 x 400g can condensed milk
Electronic scales	5 cups self-raising flour
Cooling racks	340g bag Smarties

What to do:

1. Preheat the oven to 170°C, eco-fan function. Line baking trays with baking paper.
2. In a large bowl, cream together butter, sugar and condensed milk until just combined. Add the flour and mix on a low speed until the flour is mixed in.
3. Roll 20g balls and place onto the baking tray, allowing room to spread. Flatten lightly, then top with 3 Smarties per biscuit.
4. Bake for 10-12 minutes or until light golden brown. Check biscuits after 10 minutes. Cool on trays for 5 minutes as they will be soft when you remove the tray from the oven. Transfer to a cooking rack to cool completely.