

HOME BAKED

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RED NOSE DAY BICKIES

MAKES 21 ■ PREP: 45 MINS ■ COOK: 30 MINS

- 125g unsalted butter, at room temperature
- 1/2 cup caster sugar
- 1 egg, lightly beaten
- 3/4 cup plain flour
- 3/4 cup self-raising flour
- 21 Jaffas
- 42 M&M's Minis
- Black writing icing
- ICING
- 2 1/2 cups icing sugar mixture
- 2 tbsps hot water
- 25g unsalted butter, chopped

- 1 Beat butter and sugar in the small bowl of an electric mixer until light and fluffy. Beat in egg. Add combined sifted flours. Stir until mixture forms a dough. Turn out onto lightly floured surface. Knead gently until smooth. Roll tablespoons of mixture into balls.
- 2 Place balls, 3cm apart, on two oven trays lined with baking paper. Press to flatten to 1cm thick.
- 3 Cook trays, one at a time, in a moderately slow oven (160C) for about 15 minutes, or until golden. Remove and cool on a wire rack.
- 4 To make icing, place icing sugar in a bowl. Stir in blended water and butter until smooth.
- 5 To decorate, working with one biscuit at a time, spread over icing with a hot knife. Place a Jaffa for a nose and two M&M's for eyes. Draw a mouth with writing icing. Set at room temperature.



Red Nose Day helps raise money for STDS and Kids. It's held on June 25. For more information, visit rednoseday.com.au

Bickies for RED NOSE DAY

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