

MISS  
BISCUIT  
*e*

CLASS  
BOOKLET



[WWW.MISSBISCUIT.COM.AU](http://WWW.MISSBISCUIT.COM.AU)

# MISS BISCUIT

## VANILLA SUGAR BISCUITS

- **250g unsalted butter (softened at room temperature)**
- **120g caster sugar**
- **3 generous tsp vanilla extract**
- **2 large eggs**
- **600g plain flour**
- **3/4 tsp baking powder**
- **1 tsp salt**

Start by beating the butter, sugar and vanilla until well combined but not creamed (about 1-3 minutes). Add the eggs and beat for another 1-3 minutes. Add flour, baking powder and salt and mix on low speed until a soft dough is formed and the bowl edges are clean. Roll out your dough between two pieces of baking paper and cut into shapes. Bake biscuits on a tray with baking paper for around 12 minutes at 170 degrees (conventional setting).

**Top tip:** *If you need to use the fan forced setting, drop your temperature to 140 degrees and leave them in for the same length of time.*

**Top tip:** *Minimise the amount you work or roll your dough to avoid problems such as losing shape, tough or chewy texture or uneven surfaces. In the Miss Biscuit kitchen, we roll the dough a maximum of twice.*

**Top tip:** *If your baking paper moves or slides a lot on your bench, try using a large silicon mat between your baking paper and your bench to stop it from moving.*

**Join the Miss Biscuit Decorating Group on Facebook for lots of ongoing tips and tricks and to share ideas and photos. You will need to know the date of the class you attended and the code word given in the class in order to join.**

# GINGERBREAD (ADAPTED FROM BAKE AT 350)

- **250g butter (softened at room temperature)**
- **815g of plain flour**
- **1 tsp baking soda**
- **1/2 tsp salt**
- **1 1/2 tbsps ground ginger**
- **2 tsp cinnamon**
- **1/2 tsp allspice**
- **1/4 tsp ground cloves**
- **85g castor sugar**
- **55g brown sugar**
- **280g treacle**
- **1 egg**

Mix flour, baking soda, salt, ginger, cinnamon, allspice and cloves and set aside. In stand mixer bowl, cream together butter and both sugars until light and fluffy. Beat in the treacle and egg and mix well. Add flour mixture and mix on low speed until well combined. If it feels too sticky add a little more flour at this point. Roll out between two pieces of baking paper and cut into shapes. Bake biscuits on a tray with baking paper for around 12 minutes at 170 degrees (conventional setting).

**Top tip:** *In more humid climates bake for a couple of minutes longer.*

# MISS BISCUIT ROYAL ICING

- **25g egg white powder**
- **150ml water**
- **1kg pure icing sugar**

Mix egg white powder with the pure icing sugar. Add liquid and beat on a high speed for 4–5 minutes until stiff peaks form. Store in an airtight container, out of the fridge, for 3–4 days.

**Top tip:** *You can leave your icing unflavoured or flavour with fresh lemon/lime juice (add the juice to your 150ml water) or with concentrated flavourings (eg. LorAnn or Roberts flavours). If using a concentrated flavour, add your flavour when you colour so that you can taste test as you go. Some flavours are stronger than others.*

# TIPS / TOOLS FROM TODAY'S CLASS!

## ICING CONSISTENCIES

- Make your icing following the recipe above. Your icing should be in stiff peaks. Separate as much as you need to make your preferred colour into a bowl. Colour and flavour your icing as desired. Then add enough additional water gradually to make your first consistency, which is your outline. This looks a little like cake batter consistency. When you have pulled your outline out (remember you don't need much icing to outline your cookies), add some more water gradually to make your flood consistency. Your flood consistency should look a little like melted chocolate.

**Top tip:** *If you have made your flood consistency too thin, add a little more of your fresh icing to thicken it up.*

## DRYING RECOMMENDATIONS

- Fast drying is recommended. Air drying is too slow and causes bleeding, crystallisation and a matte finish. To get the best result from your cookies dry them quickly in a dehydrator (35-50 degrees), in your oven on a very low temperature (50 degrees with the fan on) or in front of a pedestal fan (dry climates only for the fan option).
- It will take around 20-30 minutes in a dehydrator or in your oven to get your cookies to crust over enough for the next stage but they require anywhere from 3-5 hours in total, depending on your climate, for them to dry completely. The drier your climate the less time they will take.

**Top tip:** *Never bag your cookies the same day as decorating. Turn your oven or dehydrator off after 3-5 hours but let them sit until the next day before packaging.*

## STORAGE / SHELF LIFE

- Airtight container – 2 weeks
- Food grade cello bags (heat sealed) – 2-3 months
- Frozen in heat sealed bags – 6-12 months

**Top tip:** *There are lots of ways to heat seal a cello bag (iron, cheap hair straightener, hand held sealer from cheap shops etc but the easiest option is an impulse heat sealer which can be bought at packaging stores and on eBay.*

## MISS BISCUIT PREFERRED PIPING TIPS

- Loyal #1 – outline
- Loyal #4 – flooding in bottles (not needed if using tiptless bags)
- PME 1 & 1.5 for detail, lace and font

**Top tip:** *Remember to have as many #1 piping tips and couplers as colours you want to work with at any one time.*

## ADAPTING YOUR COOKIES FOR MAJOR FOOD ALLERGIES

**Wheat:** Use your preferred brand of gluten free flour and ensure your baking powder is wheat free. Gluten free cookies tend to be more fragile and so use more solid shapes.

**Dairy:** Swap out the butter in the recipe for a dairy free spread such as Nuttalex.

**Egg:** Use a whole egg replacer (from the health food section in your supermarkets) for the biscuit base. To use an egg white replacer for the icing, try aquafaba (chickpea juice). There are lots of recipes available if you search online.