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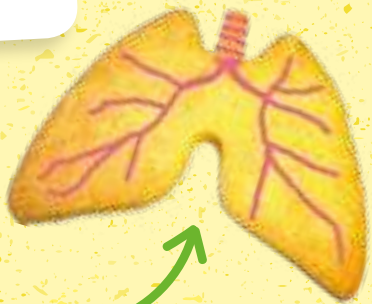
Bronchial Biscuits

Decorate lung shaped biscuits with beautiful branching bronchioli patterns.

You will need:

- 250g Unsalted butter
- 250g Caster sugar
- 500g Plain flour
- 2 Eggs
- 1 tsp Baking powder
- 1/2 tsp Vanilla extract
- Baking tray
- Baking paper
- Rolling pin
- Mixing bowl
- Lung shaped cookie cutter
- Coloured icing

1. Start by piping lines to represent the trachea



2. Pipe two main branching lines for the bronchi

3. Lastly pipe lots of other branching lines for the bronchioles!

How to:

Beat together the butter and sugar then the eggs and vanilla extract.

Sift the flour and baking powder then stir into the butter mixture and work into a dough.

Knead into a ball then leave to chill in the fridge for one hour.