

Hidden Message Valentines Biscuits

Ingredients

- 300g plain flour
- 200g margarine (at room temperature)
- 100g sugar
- 50g icing sugar
- 1 or 2 teaspoons of lemon juice or water
- Sprinkles
- Pen and paper



1. Firstly, turn your oven on and preheat to 180°C. Then combine the flour and margarine using your fingers, the consistency should be crumbly like breadcrumbs.

2. Add the sugar and combine until the mixture starts to stick together. Then once its all combined, roll out the mixture to around half a cm thickness.

3. Now, cut out 16 rectangles, you can use a cutter if you have one or just use a sharp knife and a ruler to make sure they're all the same size.

4. Place 8 of the rectangles on a baking sheet and set aside. Now cut a smaller rectangle out from the middle of the 4 remaining rectangles, it will look like a mini picture frame, then add these to the baking sheet.

5. Then, cut the corners off the remaining 4 rectangles making a triangle shape, this will be the flap part of the envelope. Bake for 10-15 minutes until they start to brown.

6. Add the lemon juice (or water) to the icing sugar, the amount will vary depending on the weather, if there is more moisture in the air you won't need as much so add a little at a time. You want a thick but spreadable consistency!

7. Now write your 4 love notes, these need to be small enough to fit inside the cookie, but big enough to read!

8. Now to assemble your biscuits! Start with one of the whole rectangles, and spread a small amount of icing around the top edges of the cookie, then place one of the picture frame looking rectangles on top. Stick it down by gently pressing it together, the sugar should make it stick pretty quickly!

9. Next, place one of your love notes and some sprinkles in the middle part of the cookie, then take another whole rectangle and again, spread some icing sugar around the edges and stick to the top part of the cookie.

10. Put some icing on one side of a triangle cookie and stick this on top of the piece you've just stuck down, creating an envelope look. Add a heart sprinkle (or other shaped sprinkles) for decoration. Then repeat with the remaining cookie pieces!

11. Finally, the best bit! To eat the cookie, snap it to enjoy the sprinkles and read your love note! (Don't eat the note, but give it to a loved one instead!)