

# Basic Biscuit Dough

## Ingredients

- 150g butter, softened
- 82g sugar
- 1 egg
- 250g plain flour

## Method

1. Make your biscuits by creaming together the butter, sugar and eggs. Mix these together well and then add half the flour. Using your hands, keep mixing and adding flour until the dough is no longer sticky.
2. Keep the stainless steel tube secured in the handle of the gun. Open the top nozzle and feed your dough into the tube.
3. Insert the desired biscuit cutter into the ring and place onto the tube.
4. Before you begin, squeeze the trigger so that the dough is against the cutter.
5. Place the ring against a greased baking tray and squeeze once. You should feel the mechanism click as you do this.
6. Bake in a pre-heated oven (180°C) for approximately 15 minutes and allow to cool before munching.

## Notes

### For use with the Master Class Biscuit and Icing Set

If your dough is too sticky, it will not release properly. In this case, add more flour to your mixture.