**Two-Tone Biscuits**

**Preparation Time:** 30 minutes  
**Cooking Time:** 12 minutes  

**Serves:** Makes approximately 20

**Ingredients**

- 200g butter  
- 1/2 cup caster sugar  
- 1 teaspoon vanilla essence  
- 2 cups plain flour  
- At least two different colours of food colouring

**Method**

1. Preheat oven to 180°C (160°C fan). Lightly oil 2 oven trays and line with non-stick baking paper. Using electric beaters, beat butter, sugar and vanilla in a bowl until light and creamy.

2. Take out half the mixture and place in another bowl. Add 7 drops food colouring to one bowl and beat in until evenly combined. Using clean beaters, beat 7 drops of a different colour into the other bowl. Sift 1 cup flour into each bowl. Use a knife to mix until moist clumps form. Turn out onto non-stick baking paper, and gather each coloured dough into a ball.

3. Roll the dough out to an even 5mm thickness (if the day is warm, chill the rolled dough for 15 minutes before cutting). Use a large cookie cutter to cut shapes from both colours. Place onto oven trays.

4. Use a smaller cookie cutter to cut shapes from the centre of each biscuit, then swap the smaller shapes to make two-tone biscuits. Bake for 12 minutes, until lightly golden on biscuit underside. Leave on the trays for 5 minutes, then transfer to a wire rack to cool.