



What you need

- Karen Davies Large Rose Mould
- Cookie / Biscuit Dough
- Baking Sheet
- Flour (to dust mould)

Ingredients / Recipe

- 100g Caster Sugar
- 275g Plain Flour
- 75g Diced Butter
- 1 Small Egg
- 2 tbsp Golden Syrup
- Baking Powder

Rose Shaped Biscuits



Getting started

Create these amazing rose shaped biscuits using the Karen Davies Large Rose Mould. We have given you a tasty recipe to use but you may prefer to use one of your own.

Step 1

Preheat the oven to Gas 3 / 170°C

Step 2

Sift the flour and baking powder into a bowl and mix in the caster sugar.

Step 3

Add the butter, rubbing it in with your fingertips so that the mixture looks like breadcrumbs.

Step 4

Beat the egg and add to the mixture along with the golden syrup.

Step 5

Mix well so that all the ingredients come together to form a dough.

Step 6

Dust the mould completely with flour, roll some mixture into a ball and push into the mould. Turn the mould upside down and release the dough out onto a greased baking sheet (do not put the mould into the oven!)

Step 7

The biscuits will take about 15 minutes but it is always a good idea to start checking them a few minutes before. When they are a light golden colour, take them out of the oven and leave to cool before removing them from the baking sheet.

Alternative Designs

There are many Karen Davies moulds suitable for making shaped biscuits, we love these Christmas pudding biscuits which can be decorated with white sugarpaste or glaze icing and edible holly.

