

# Get your Bake on: DIY Party Ring Biscuits

Party Ring biscuits have been a birthday buffet staple since I was little. There is just something about them that I love. They taste great for starters, but I also love the nostalgia that hits me when I see a plate full of them. Colourful, fun and way more exciting than a rich tea!

Scoffing some party rings transports me back to parties at peoples houses, where pass the parcel only had a prize in the middle (nope, shock horror, not everyone was a winner back in the 80's where pass the parcel was concerned!), we crimped our hair and wore highly flammable shell suits as we blew out the candles on our birthday cakes.

Seen as it was the littlest ones birthday yesterday, I thought I would have a go at making some myself. Don't ask me why, I don't know myself, but I have to say, they were pretty delicious and I am certain that they would go down well at a school bake sale when the time comes around again.

You can ice them in any colours you like, meaning you can make them fit in with your party theme if you have one, and because you have made them yourself, you know *exactly* what has gone in them. No nasties. Unless the kids have helped you that is. Then they are probably full of spit and bogeys...

Here's the recipe!

(PS: The icing used is just Royal Icing – I bought this as a box of powdered sugar and made it up as per the box instructions. You want the icing thin enough to pipe, but thick enough that it won't run off the biscuit and make a mess. Use the 5 second rule with the consistency – when you drop the icing back into the bowl after lifting it up with a spoon, the ribbon of icing dropped should take 5 seconds to

disappear back into the mixture).

Happy scoffing!

