

Honeycomb Stars



Serves	20
Prep time	1 hour, 45 minutes
Cook time	20 minutes
Total time	2 hours, 5 minutes
Allergy / Intolerance	Amines , Artificial Additives , Artificial Colours , Glutamates , Preservatives , Salicylates
Suitable for	RPAH Elimination Diet - Low Chemical / Failsafe
Meal type	Sweet Things
Misc	Child Friendly , Pre-preparable , Serve Cold
Occasion	Christmas , Special Occasions

Ingredients

- 1/2 Batch biscuit cutter biscuit dough (1 disc, refer to recipe in notes)
- 30g honeycomb
- 1 cup pure icing sugar (sifted)
- Water
- Star biscuit cutters in assorted sizes

Directions

1. Prepare the biscuit dough as per the recipe, and cut and bake star shaped biscuits in various sizes. Allow the biscuits to cool completely.
2. Crush the honeycomb and place onto a small plate or saucer.
3. Add enough water to the icing sugar to make a smooth, spreadable paste.
4. Spread a thin layer of icing over the top of biscuit then dip into the honeycomb to coat the top. Place on a wire rack to set.
5. Allow the biscuits to set for 20 minutes before storing in an airtight container until ready to serve.

Note

Low Chemical / FAILSAFE

When honeycomb comes into contact with air it goes soft and gooey, which makes the top of these biscuits very yummy.

Best decorated on the day you want to serve them, but last quite well for 2 - 3 days. The biscuits keep extremely well and can be made days or weeks in advance and stored in an airtight container.

You can use any biscuit dough, but I use [this one](#); my favourite combination is made with chocolate and wholemeal flour variation of the biscuit dough.

The number of biscuits made depends on the size of the cutters used.