

# Stained Glass Windows



|                       |                                                                                                                                                                                               |
|-----------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Serves                | 20                                                                                                                                                                                            |
| Prep time             | 1 hour, 35 minutes                                                                                                                                                                            |
| Cook time             | 20 minutes                                                                                                                                                                                    |
| Total time            | 1 hour, 55 minutes                                                                                                                                                                            |
| Allergy / Intolerance | <a href="#">Amines</a> , <a href="#">Artificial Additives</a> , <a href="#">Artificial Colours</a> , <a href="#">Glutamates</a> , <a href="#">Preservatives</a> , <a href="#">Salicylates</a> |
| Suitable for          | <a href="#">RPAH Elimination Diet - Low Chemical / Failsafe</a>                                                                                                                               |
| Meal type             | <a href="#">Sweet Things</a>                                                                                                                                                                  |
| Misc                  | <a href="#">Child Friendly</a> , <a href="#">Pre-preparable</a> , <a href="#">Serve Cold</a>                                                                                                  |
| Occasion              | <a href="#">Christmas</a> , <a href="#">Special Occasions</a>                                                                                                                                 |

## Ingredients

- 1/2 Batch biscuit cutter biscuit dough (Refer to recipe)
- 35 Allergy Train Pear Drops (crushed)

## Directions

1. Preheat the oven to 160°C and line baking trays with baking paper.
2. Prepare the biscuit dough as per the recipe, and cut out medium-sized round biscuits. Cut a smaller shape out of the centre of each biscuit. Transfer the biscuits to the baking trays.
3. Bake the biscuits for 10 minutes then remove from the oven.
4. Fill the hole in each of the biscuits with the crushed pear drops, enough to fill the hole when melted.
5. Return the biscuits to the oven and cook for another 5 minutes or until the biscuits are lightly golden and the lollies have melted.
6. Remove the tray from the oven and allow the biscuits to cool completely on the tray.
7. Store in an airtight container until ready to serve.

## Note

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; I use [this one](#).

The pear drops can be substituted for any other hard-boiled lolly.

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