

How to make simple and delicious rose biscuits for Vietnamese Women's Day 20 - 10

Rose biscuits are not only beautiful but also delicious. This will be a meaningful handmade gift for Vietnamese Women's Day October 20.

Roses are one of the most common gifts that people often give to each other, especially for women on important occasions such as the upcoming **Vietnamese Women's Day October 20** . People can give more real, different roses with roses made of paper, wax roses, roses made of plastic spoons .

In this day 20 - 10 years, you go to the kitchen to make beautiful roses from the most unique biscuits. This gift is not only beautiful but also delicious, made with whole heart, surely the recipient will be extremely surprised and happy.

Here's how to make simple and delicious rose biscuits for **Vietnamese Women's Day October 20** .

Raw materials for making rose cookies

1. 300 grams of flour
2. 2 chicken eggs
3. 100 grams of light butter
4. 50 grams of sugar
5. Food coloring or strawberry syrup



How to make rose cookies

Step 1:

Add butter and sugar to a bowl and beat the whisk. If you don't have a whisk, you can hit it by hand until the butter and sugar blend together.



After that, put chicken eggs and continue beating.

Slowly sift the flour into the mixture, and add the strawberry syrup or food color to mix well.



Knead thoroughly and evenly until it becomes a dough and don't stick to your hands. Leave the powder for 30 minutes.

Step 2:

On a flat surface, roll the dough so thinly that the dough is about 2mm - 3mm thick.

You take a circular mold to cut the dough into small circles. If you don't have a mold, you can use a cup or any circle of similar size.



Then, lay the layers of powder on top of each other like a picture and then curl up, the layers of powder will roll together to form petals.

After the roll is finished, double-cut the dough to create 2 roses.

Bend the layers of powder to create a soft, natural texture for the petals.

Step 3:

Heat the oven at 180 degrees Celsius for 5 minutes and then put the cake in the oven for 15 minutes to cook.



The cake after baking is very natural. Decorated with small white sugar tablets, the flower looks even more beautiful.



If you don't like to decorate cakes with real leaves, you can take a little powder and put green stuff in to make the leaves.



Finally, you just need to put it on a plate or put it in a box that has a meaningful gift for your mother, girlfriend or any woman you love on October 20.

Good luck!

1. How to make simple 20 - 10 rose cards for moms
2. How to make apple pie for mothers on Vietnamese Women's Day 20-10

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