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 glace icing and edible holly.