

# Easter Egg Biscuits

### **Ingredients**

225g unsalted butter
(room temperature)
225g caster sugar
1 tsp vanilla extract
1 egg
330g plain flour
2 tsps baking powder
A pinch of salt
400g icing sugar
3-4 tbsps warm water
Food colouring
Sprinkles

### Equipment

Baking trays
Baking paper
Mixing bowls
Wooden spoon
Rolling pin
Egg-shaped cookie cutters
Cooling rack
Sieve
Small bowls
Small spoons or blunt knives

#### Method

- 1. First, wash your hands and put on an apron.
- 2. Preheat the oven to 180°C and line baking trays with baking paper.
- 3. In a large mixing bowl, cream together the butter and sugar until light and fluffy.
- 4. Next, beat in the vanilla extract and the egg.
- 5. In a separate bowl, mix together the flour, salt and baking powder.
- 6. Gradually mix the dry ingredients into the wet ingredients adding a little of the flour mixture at a time, to make a stiff dough.
- 7. Use your hands to lightly knead the mixture into a dough.
- 8. Divide the dough into small portions and roll out on a lightly floured surface.
- 9. Use cookie cutters to cut the dough into egg shapes and place onto the lined baking trays.







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- 10. Bake for 8 to 10 minutes.
- 11. Leave to cool on the baking tray until firm enough to transfer to a cooling rack.
- 12. Once cool, the cookies can be decorated! Sift the icing sugar into a bowl and gradually stir in enough water to create a smooth mixture. You could add a couple of drops of food colouring too if desired.
- 13. Use a small spoon or knife to gently spread the icing over the cooled biscuits.
- 14. Carefully, sprinkle over some sprinkles! Try different shapes, sizes and colours to create different effects.





