



Easter Biscuits



Enjoy making your own egg shaped biscuits and decorating them for Easter!

A simple recipe for making delicious biscuits that are perfect for Easter but equally yummy at any time!

You will need:

- 200g caster sugar • An egg • 200g butter • 400g plain flour • 1/2 teaspoon mixed spice
- 125g icing sugar • 2 tsp milk • Water • Sweets for decoration • Baking trays • A mixing bowl
- A rolling pin • Cling film • A cardboard template, cut like an egg • A grown up to help you



Preheat the oven to Gas Mark 4, 180°C (fan oven 160°C). Mix the butter and caster sugar in a bowl.



Gradually add the egg, then fold in the flour and mixed spice. Mix into a stiff dough. Add a few teaspoons of milk if it seems too floury.



Make the dough into a ball, then roll out onto a surface covered with cling film. The dough should be about half a cm thick.



Carefully cut out egg shapes with a knife (getting an adult to help you) by cutting around the cardboard template. Use the leftover dough to make more biscuits.



Place on greased baking trays and bake for 6-10 minutes or until golden. Take out and allow to cool completely.



Put the icing sugar into a bowl and gradually mix up to 6 teaspoons of water. Stop when the icing stands in soft peaks.



Spread a little icing on each egg biscuit with a spoon, or drizzle patterns over each one. Then decorate with sweets, sprinkles or even mini eggs!

