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

1. Preheat the oven to Gas Mark 4, 180°C (fan oven 160°C). Mix the butter and caster sugar in a bowl.
2. 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.
3. 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.
4. 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.
5. Place on greased baking trays and bake for 6-10 minutes or until golden. Take out and allow to cool completely.
6. Put the icing sugar into a bowl and gradually mix up to 6 teaspoons of water. Stop when the icing stands in soft peaks.
7. 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!
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