

Easter Egg Biscuits

Ingredients

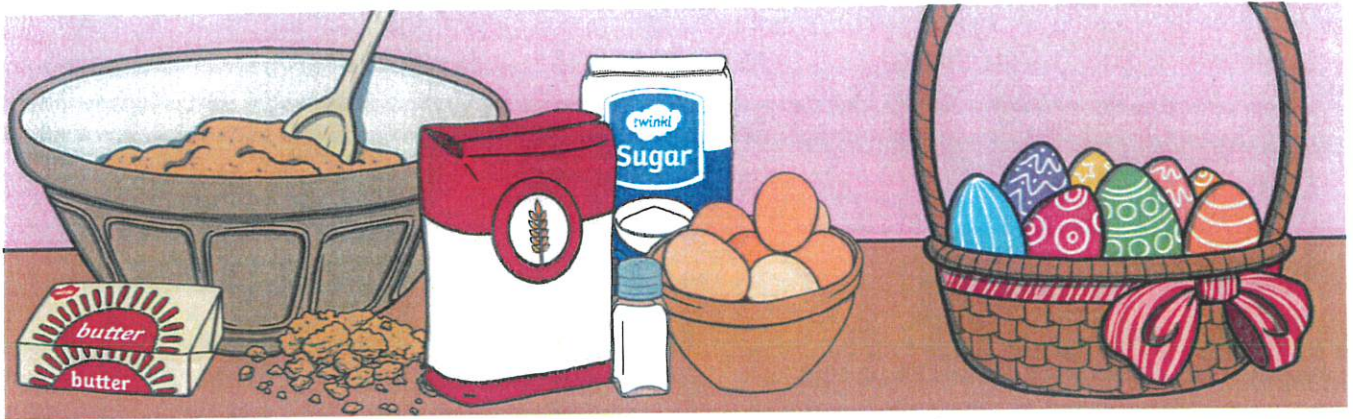
225g unsalted butter
(room temperature)
225g caster sugar
1 tsp vanilla extract
1 egg
330g plain flour
2 tsps baking powder
A pinch of salt
400g icing sugar
3-4 tbsps warm water
Food colouring
Sprinkles

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.

