



Great School Food you can enjoy at home

Recipe

Easter Biscuits



Ingredients

300g plain flour
150g caster sugar
150g baking margarine
- cubed
1 large egg (beaten)
2 tsp vanilla essence

For the icing:

500g icing sugar
Food colouring
Cold water – just a few
tiny drips

Method

Place the flour and sugar in a bowl, add the cubed margarine pieces and rub together with your fingertips until the mix resembles wet sand. Then add the egg and vanilla essence. Mix to form a dough. Now use your hands to knead the dough mix lightly for a minute or two. Place the dough into the fridge to chill for 10 minutes.

Lightly dust your work surface and rolling pin with flour and roll out the dough to the thickness of a £1 coin and use Easter cookie cutters to shape your biscuits. If you have no cutters you could form your own shapes. Place your biscuits on to a baking tray lined with baking paper leaving a small space between each biscuit. Cook in a pre-heated oven at 180 degrees Celsius/gas mark 4 for 15 mins. Once cooked leave to cool.

Mix the icing sugar, food colouring and a small amount of water together and decorate away!

Allergens

Cereals containing gluten / egg/ milk

My Notes

Makes 15 Easter biscuits. Have fun with all the family making these.

