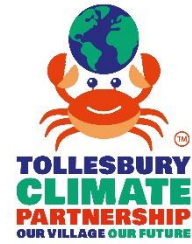


EASTER BISCUITS



The ingredients for this recipe are available at the Fred's Stores, Morrisons and the Refill Den.

Makes about 15 biscuits

Ingredients:

100g butter, softened (for dairy-free biscuits, use Flora)
75g caster sugar
1 egg, separated – lightly beat the egg white in a small bowl
225g plain flour
½ tsp mixed spice
½ tsp ground cinnamon
75g currants, or 50g currants and 25g chopped mixed peel
1-2 tbsp milk (can use plant milk)
Extra caster sugar for sprinkling

Method:

Heat the oven to 200 C/400 F/Gas mark 6. Lightly grease two baking trays.

Cream the butter and sugar together until pale, then stir in the egg yolk. Sift in the flour and spices and mix well together. Stir in the dried fruit and enough milk to give a pliable dough.

Knead the mixture lightly, then roll out to about 5 mm thick. Using a 6 cm biscuit cutter or Easter animal cutter, stamp out shapes or rounds and place on the prepared trays. Bake for 8 minutes, then remove from the oven and brush the biscuits with the beaten egg white and sprinkle with a little more caster sugar. Return to the oven for 5 – 6 minutes or until pale brown.

Cool on a wire rack and store in an airtight container.

