



# RECIPE OF THE MONTH



## Iced Easter Biscuits

These colourfully iced Easter Biscuits are a true favourite with children, and adults, at this time of year and are great as a treat in a lunch box or with a cup of your favourite brew.

### For the Biscuits:

- 300g of plain flour & a little extra for dusting
- 150g caster sugar
- 150g butter, salted if preferred, cubed
- 1 large egg
- 2 tsp vanilla extract

### For the Icing:

- 500g royal icing sugar
- a selection of your favourite food colourings

### Method

- Pre-heat the oven to 180°C/ 160°C fan/gas 4
- Combine the flour and sugar in a bowl then add the butter and rub together with your fingers until no lumps of butter are left
- In a second bowl beat the egg and vanilla essence together then add to the flour and sugar mix. Fold together with a knife then gently knead the dough with your hands, avoiding to overwork it
- Shape the dough into a large disc, wrap in clingfilm and place in the refrigerator for at least 15 minutes
- Line 2 baking trays with parchment paper
- Roll out the biscuit dough until it is around 2-3mm thick, then using your egg, bunny, flower etc biscuit cutters, stamp out as many biscuits as you can
- Transfer the cut out biscuits to the baking trays and bake for 12-15 minutes until a light golden colour
- Remove the biscuits from the oven and allow to cool on the trays for 10 minutes before transferring to a wire cooling rack
- To decorate the biscuits with icing, add enough water to the icing sugar to make a thick icing which keeps its shape when piped
- Divide the icing between as many colours as you wish and use the colours to die the icing
- Pipe our designs on the biscuits & allow to dry for a few hours. The biscuits will keep for up to 5 days in an airtight container