

Easter Biscuits

Get creative this Easter with these colourful rabbit biscuits.

Cracking fun to make and delicious to eat!

Serves
approximately
30
biscuits

Preparation time: less than 30 mins
Cooking time: 10 to 15 minutes

Baking products you'll need:

- Baking tray 185 513
- Baking paper 565 089
- Mixing bowl 190 024
- Scales 185 458
- Sieve 190 172
- Whisk 185 662
- Rolling pin 210 003
- Cutters 130 034
- Wire rack 185 638
- Piping bag 130 144
- Piping nozzle 185 723

Ingredients

Dough:

- 200g softened butter
- 150g caster sugar
- 2 large free-range egg yolks
- 400g plain flour (extra for flouring)
- 1 level tsp mixed spice
- 1 level tsp ground cinnamon
- 2-4 tbsp milk

Icing:

- 1-2 tsp lemon juice
- 250g icing sugar
- Roughly 2 tbsp cold water
- Different coloured food colouring

Method

1. Preheat the oven to 180C/350F/Gas 4.
Grease two baking trays lined with baking paper.
2. Measure the butter and sugar place into a bowl, beat until light and fluffy adding in the egg yolks. Sieve in the flour and spices adding enough milk to give a fairly soft dough.
3. Using your hands knead lightly on a lightly floured work surface. Roll out to a thickness of around 5mm.
4. Cut out Easter biscuits using an assortment of cutters, such as bunnies, Easter eggs, chicks and spring flowers.
5. Transfer onto the prepared baking trays.
6. Bake in the preheated oven for roughly 10 -15 minutes, or until pale golden-brown.
7. Remove from oven and place onto a wire rack to cool.

To decorate with icing:

1. Mix the icing sugar with the lemon juice and add two tablespoons of water, until you have a stiff but smooth icing.
2. Divide the icing into separate bowls and add in food colourings of your choice, until you achieve the desired shade.
3. Spoon a little icing into a piping bag and pipe your decorations onto the biscuits.

