

Becky Bakes...

## EASTER BISCUITS

- 100g softened Unsalted Butter
- 75g Caster Sugar
- 1 Egg Yolk
- 200g Plain Flour (+ 1 dessertspoon extra for rolling out)
- ½ teaspoon Cinnamon
- ½ teaspoon Mixed Spice
- 1 tablespoon Milk
- 50g Currants (optional)



Makes up to about 30, depending on the shape of cutter you use

Cook in the oven on two baking trays, lined with greaseproof paper

1. Oven on to Gas mk. 4, 180°, (160°C Fan)
2. Cream together the butter and sugar in a large mixing bowl
3. Add the egg yolk and mix again
4. Gradually add the flour and spices, then the milk and finally the currants (optional). Note: the mixture will be very stiff
5. Squeeze the mixture into a ball, then place on the floured work surface and roll it to 5-6mm thickness
6. Use seasonally shaped cookie cutters (e.g. chick, egg, bunny) to cut out shapes and place each one on the lined baking trays. Re-roll trimmings until all the dough has been used up
7. Bake for 15 minutes, or until golden brown. Cooking time depends on the size of cutter you use – small biscuits cook faster
8. EITHER sprinkle with a little more caster sugar while still hot, then cool on a wire rack, OR cool completely and decorate with icing
9. Store in an airtight container or share with friends and family as Easter gifts.

For a Demonstration of this recipe find me on YouTube

[Becky Bakes... Easter Biscuits - YouTube](#)