

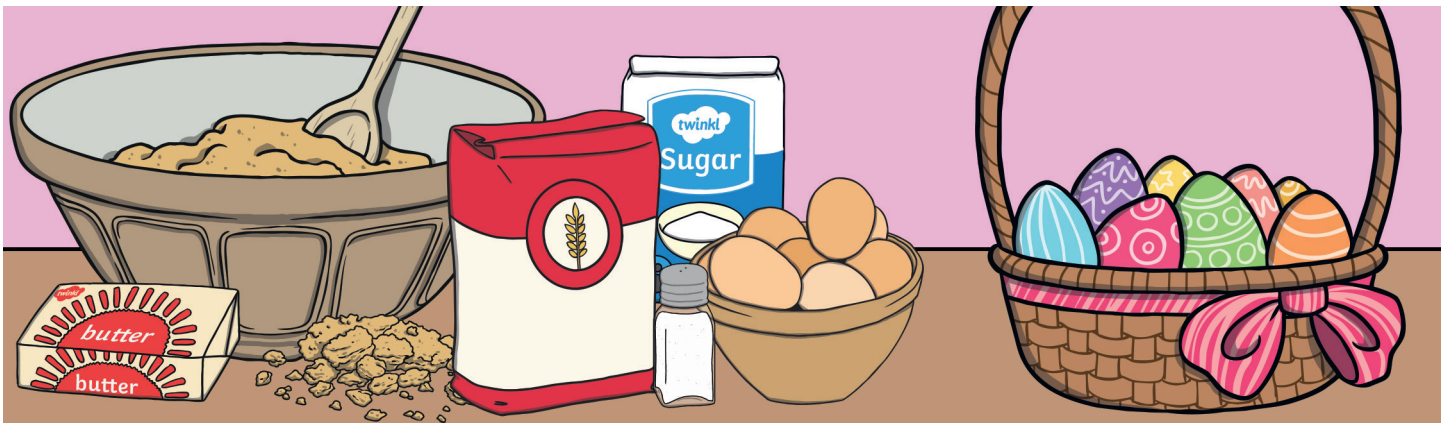
Disclaimer

Food or Drink Making and Eating Resources

We hope you find the information on our website and resource useful. The description of any food or drink preparation or consumption activity contained within this resource is intended as a general guide only. It may not fit your specific situation. You should not rely on the resource to be right for your situation. It is your responsibility to decide whether to carry out the activity at all and, if you do, to ensure that the activity is safe for those participating.

You are responsible for carrying out proper risk assessments on the activities and for providing appropriate supervision. We are not responsible for the health and safety of your group or environment so, insofar as it is possible under the law, we cannot accept liability for any loss suffered by anyone undertaking the activity or activities referred to or described in this resource. It is also your responsibility to ensure that those participating in the activity are able to do so and that you or the organisation you are organising it for has the relevant insurance to carry out the activity.

It is also your responsibility to note that ingredients or materials used might cause allergic reactions or health problems and to ensure that you are fully aware of the allergies and health conditions of those taking part. If you are unsure, always speak to a suitably qualified health professional.



Easter Egg Biscuits

Ingredients

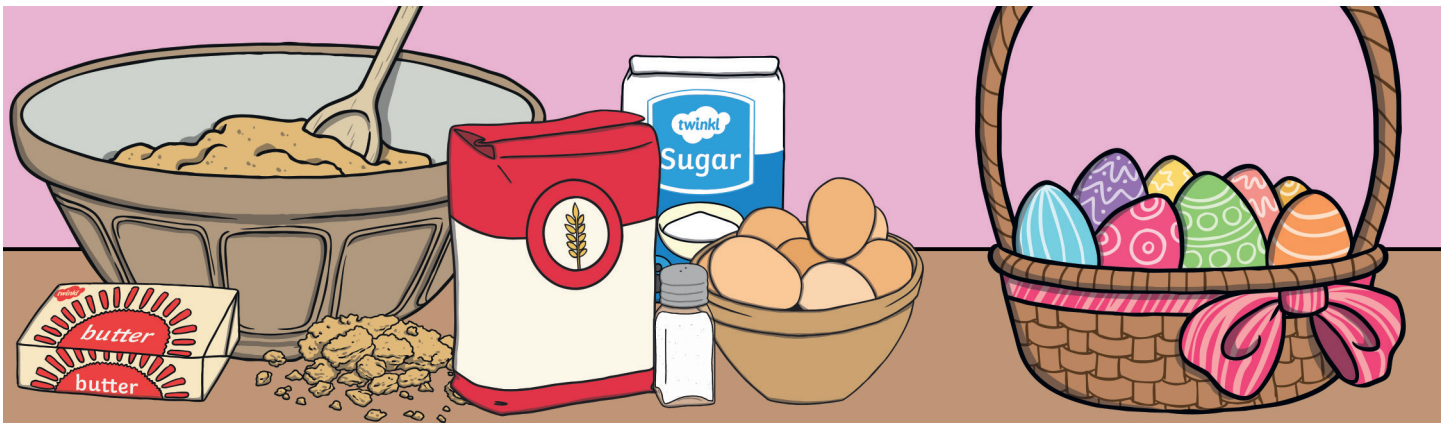
225g unsalted butter
(room temperature)
225g caster sugar
1 tsp vanilla extract
1 egg
330g plain flour
2 tsps baking powder
A pinch of salt
400g icing sugar
3-4 tbsps warm water
Food colouring
Sprinkles

Equipment

Baking trays
Baking paper
Mixing bowls
Wooden spoon
Rolling pin
Egg-shaped cookie cutters
Cooling rack
Sieve
Small bowls
Small spoons or blunt knives

Method

1. First, wash your hands and put on an apron.
2. Preheat the oven to 180°C and line baking trays with baking paper.
3. In a large mixing bowl, cream together the butter and sugar until light and fluffy.
4. Next, beat in the vanilla extract and the egg.
5. In a separate bowl, mix together the flour, salt and baking powder.
6. Gradually mix the dry ingredients into the wet ingredients – adding a little of the flour mixture at a time, to make a stiff dough.
7. Use your hands to lightly knead the mixture into a dough.
8. Divide the dough into small portions and roll out on a lightly floured surface.
9. Use cookie cutters to cut the dough into egg shapes and place onto the lined baking trays.



Easter Egg Biscuits

10. Bake for 8 to 10 minutes.
11. Leave to cool on the baking tray until firm enough to transfer to a cooling rack.
12. Once cool, the cookies can be decorated! Sift the icing sugar into a bowl and gradually stir in enough water to create a smooth mixture. You could add a couple of drops of food colouring too if desired.
13. Use a small spoon or knife to gently spread the icing over the cooled biscuits.
14. Carefully, sprinkle over some sprinkles! Try different shapes, sizes and colours to create different effects.

