

Easter (or anytime!) Biscuits

When isn't it a good time to make and eat biscuits??

There are lots of different biscuit recipes you can find, but I love this one – easy to make, hold their shape and most importantly, are biscuit buttery delicious. They have featured heavily as prizes in The Secret Garden trails and adventures... bear paws, princess shoes, crowns and more!



MAKE THE DOUGH

1. Cream the butter and sugar together until pale, then beat in the eggs and vanilla
2. In another bowl, combine the flour, baking powder and salt
3. Add the dry ingredients to the butter and eggs and mix gently but surely. If the mix is very sticky, you can add a little more flour, but do so sparingly as too much will make the dough tough. Divide the dough into 2 balls, wrap each in clingfilm and leave to rest in the fridge for at least 1 hour. Or you can freeze for another day and defrost in the fridge

INGREDIENTS

- 175g soft unsalted butter
- 200g caster sugar
- 2 large eggs
- 1 tspn vanilla extract
- 400g plain flour
- 1 tspn baking powder
- 1 tspn salt

For decorating

- 300g icing sugar (sieved)
- Food colouring
- and/or sprinkles, chocolate pens etc

Makes up to 60 biscuits depending on

SHAPE, BAKE AND DECORATE

1. Preheat the oven to 180°C/160°C Fan/gas mark 4/350°F and line/grease 2 large baking trays
2. Sprinkle a suitable surface with flour, place a disc of dough on it and sprinkle a little more flour on top. Roll it out to about ½ thick. Cut into shapes, dipping the cutter into flour as you go, and place the biscuits a little apart on the baking tray. Alternatively, mould into shapes with your hands
3. Bake for 8–12 minutes, by which time the biscuits will be lightly golden around the edges. Cool on a rack and continue with the rest of the dough
4. When they're all fully cooled, you can get decorating! If using icing, put a couple of tablespoons of just-not-boiling water into a large bowl, add the sieved icing sugar and mix together

Here's some we made earlier and froze ready for a rainy day, letting the dough defrost for a couple of hours in the fridge. Shaped into a mix of Easter eggs (hand-moulded) with a few dogs, snowmen and even a princess palace thrown in for good measure – let your children get creative. **ENJOY!!**

