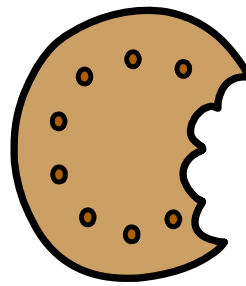


Easter



Biscuits



Makes

12 - 18



biscuits



Easter



Biscuits

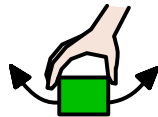


Equipment



I

will



use:



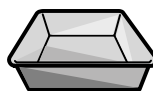
Weighing scales



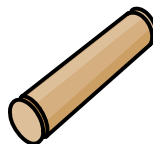
Mixing bowl



Biscuit cutters



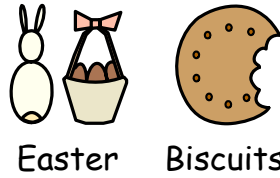
Baking tray



Rolling pin



Sieve

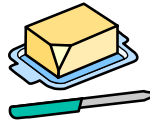
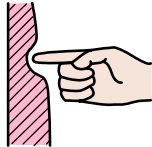


Easter

Biscuits



Ingredients



100g (4oz) softened butter



50g (2oz) castor sugar



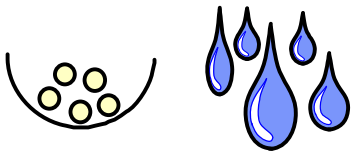
175g (6oz) plain flour



Pinch of



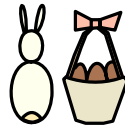
salt



Few drops of



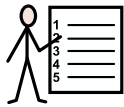
vanilla essence



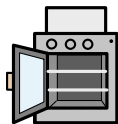
Easter



Biscuits



Method



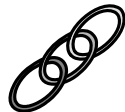
180°C 350°F



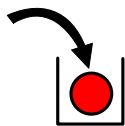
1. Heat the oven to 180c, 350f, or gas 4



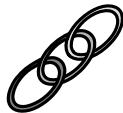
2. In the bowl mix the butter and



sugar together



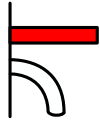
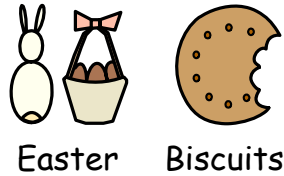
3. Into the butter mixture sift the flour and



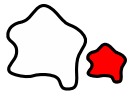
salt together



4. Add a few drops of vanilla essence



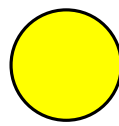
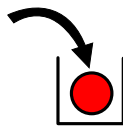
5. Mix to a stiff dough



...



6. Add a little water if too dry



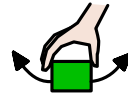
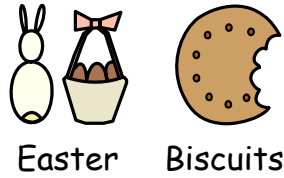
7. Make dough into a ball with your hands



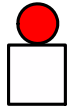
8. Sprinkle the rolling pin with flour



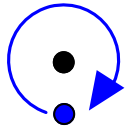
9. Roll out the dough with a rolling pin



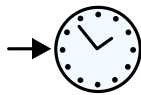
10. Cut out the biscuits using the cutters



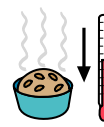
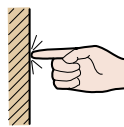
11. Put on a greased baking tray



12. Cook for about 15 minutes,



or until golden brown



The biscuits will harden as they cool



Enjoy