



Easter Biscuits

At a glance ...

Makes 18 biscuits at 7cm diameter.

You will need a rolling pin and 6cm to 7cm fluted biscuit cutter and extra flour for rolling out.

INGREDIENTS

125g unsalted softened butter (or salted butter is fine but leave salt out of ingredients below)

70g caster sugar plus extra for dusting

1 medium egg separated put the egg white to one side for now

½ level teaspoon of grated nutmeg

Zest of 1 lemon

Pinch of salt

150g plain flour sifted extra for rolling

80g currants

AUD'S TIPS

If children want to decorate these biscuits with sweets for Easter then you can make a quick water icing as follows.....

125g Icing sugar sifted

15ml of warm water, not hot

Sift the icing sugar into a bowl and add the warm water.

Mix together until the icing is thick enough to coat the back of a spoon.

If the icing is a bit too thick, then add a little more water, drop at a time, until it is the correct consistency to use.

DIRECTIONS

1. Place the butter and sugar in a bowl and beat together well with a wooden spoon until light in colour, or use a beater on a stand mixer.
2. Add the egg yolk, lemon zest, and nutmeg, beat again, and scrape down the bowl.
3. Add the flour, salt and currants and mix everything to make a firm dough; you may find it easier to use your hands here but do not overwork the dough.
4. Line 2 baking sheets with baking parchment: I use silicone sheets for biscuits as you can use them repeatedly, but baking parchment will work just as well. Lightly dust the work surface with flour, cut the dough in half and roll out to 1cm thickness. Cut out the biscuits using the cutter and dip them in flour. It is important to keep cleaning your rolling pin off and dusting it with flour, too; if you have a messy rolling pin, it will stick to your dough and pull it to pieces.
5. Add the new dough to the old dough and roll again until all the dough is used up.
6. Chill the biscuits in the fridge for 30 minutes. Meanwhile, heat the oven to 160°C, 180°C fan oven, and beat the egg white well with a fork.
7. Bake the biscuits for 7 minutes and remove them from the oven. Brush with the egg white and dust with caster sugar. Return to the oven for 7-8 minutes until lightly golden brown, turning in the oven as necessary.
8. Leave it to cool on the trays for 5 minutes, then transfer it to a wire cooling rack to cool completely.