



The Larder presents...

# EGG-CELLENT EASTER BISCUITS



PREP: 20min  
COOK: 20 min



MAKES: 30 BISCUITS

## YOU WILL NEED:

### INGREDIENTS:

- 2 ½ Cups Self Raising Flour (or Plain Flour and add ½ Tsp of Baking Powder)
- 4 Rounded Tbsp butter or margarine
- 1 ¾ Cups Sugar
- 3 Tbsp Currants (optional)
- Grated Rind of Half a Lemon (optional)
- 1 Egg, broken into a cup and beaten lightly with a fork

**\*Allergy Statement: "Recipe items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK."**

## YOU WILL NEED:

### EQUIPMENT:

- Cup (for measuring)
- Tablespoon (Tbsp)
- Grater (if using lemon rind)
- Mixing Bowl
- Chopping Board (or clean work surface)
- Rolling Pin (optional)
- 5cm Pastry Cutter (optional)
- Baking Tray (lightly oiled or buttered)
- Knife
- Oven

### REMEMBER:

Always **wash your hand** thoroughly before touching and preparing ingredients.

## METHOD:

1. **ALWAYS START BY - Washing your hands thoroughly**
  2. **Gather together all the equipment and ingredients**
  3. **Heat the oven to 180C, fan oven 160, Gas Mark 4**
  4. **Place the flour into a mixing bowl**  
**(REMEMBER IF USING PLAIN FLOUR TO ADD ½ Tsp of baking powder)**
  5. **Add the butter into the flour**
  6. **Pinch the butter and flour together and rub between your thumbs and finger tips until the mixture looks like fine breadcrumbs**
  7. **Stir in the sugar, lemon rind (optional) and currants until evenly mixed**
  8. **Pour in the beaten egg and mix together well**
  9. **Wipe clean a work surface area or a board and lightly sprinkle with flour**
  10. **Tip the mixture onto the board or work surface and knead together lightly**
  11. **Press or roll out with a rolling pin the mixture to approx 0.5cm thickness**
  12. **Cut into rounds with a 5cm pastry cutter (OR using a knife create shapes of your choice such as: rainbows to support our NHS; Easter eggs; stars OR press out using a glass OR pat into thin rounds using your hands)**
  13. **Once you have created your biscuit shapes place on a greased baking tray**
  14. **Bake Approx. 10 - 15 minutes** (cooking times may vary depending on gas or fan)
- Check after 10 minutes** - If the **biscuits** are a **golden brown** remove from the **oven**, or leave to cook for 5 minutes.
15. **Leave the biscuits for a few minutes on the baking tray then slide off carefully with a knife and leave to cool**

## KITCHEN TRIVIA:

Traditionally Easter biscuits are tied into bundles of 3 using colourful ribbon and eaten on Good Friday. They represent the 3 crosses at Christ's crucifixion.

1. **Where did the tradition of giving Easter Eggs come from?**

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