

Iced Easter Biscuits

Get little ones involved with making the biscuit dough this Easter. These little spiced biscuits are a real crowd pleaser and make great Easter presents!

Prep time: 30 minutes

Bake time: 10 minutes

Makes approximately 20 biscuits



Ingredients

150g butter / margarine
150g soft brown sugar
175g Carnation condensed milk
1 egg
225g plain flour
175g self raising flour
1 teaspoon mixed spice
Zest of 1 lemon (optional)
Coloured icing tubes

Method

Preheat the oven to 180°C (160°C for fan ovens), Gas Mark 4.

Beat the unsalted butter, sugar and condensed milk together until creamy. Add the egg (don't worry if it looks like its curdling), beat well and then add the flours, spice and lemon zest. Mix to a firm but sticky dough. Cover in cling film and refrigerate for 30 minutes.

Roll the dough out on a well- floured surface to the thickness of a pound coin. Cut shapes out. Transfer the biscuit shapes to the trays and bake for 10 minutes until light golden. Cool completely on a wire rack.

Ice and decorate the biscuits if you like – then leave to dry slightly. Store in an airtight box for up to a week.