

Make Easter biscuits



Thirty minutes



8 → 12
Eight to twelve years



Ingredients

12 → 18

(for 12 to 18 biscuits)



1

100



One hundred grams soft butter

2

50



Fifty grams caster sugar

3

200



Two hundred grams plain flour

4



+



Vanilla essence and a pinch of salt

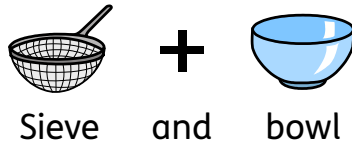


Make Easter biscuits



Utensils

1



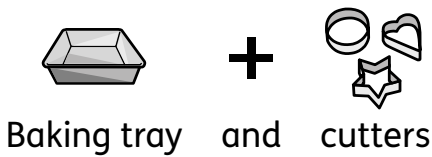
Sieve and bowl

2



Scales

3



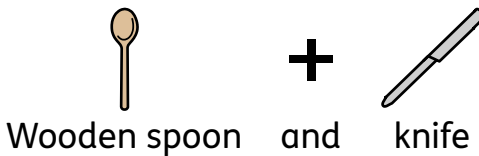
Baking tray and cutters

4



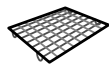
Rolling pin

5



Wooden spoon and knife

6



Cooling tray

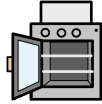


Make Easter biscuits



Recipe

1



180



4

Heat the oven to one hundred and eighty (gas mark four)

2



+



+

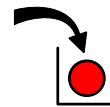


Add the butter and sugar to the bowl and mix

3



+



Sieve the flour and salt into the bowl

4



Add a few drops of vanilla essence to the mixture

5



Mix to make a stiff dough

6



Make the dough into a ball with your hands



Make Easter biscuits



Recipe

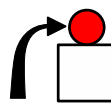
7



Sprinkle



flour



onto



the rolling pin

8



Roll out



the dough



with the rolling pin

9



Cut out



the biscuits



using



the cutters

10



Put



the biscuits

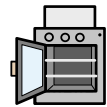


on



a greased baking tray

11



Cook for



fifteen minutes

or



until



golden brown

12



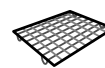
Put



the biscuits



on



a cooling tray



to cool



Make Easter biscuits



Safety



warnings

1

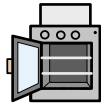


Supervise



young children

2



Oven

+

and



baking tray

=

will be



hot