



Easter Biscuits

Ingredients

100g Soft unsalted butter
80g Golden caster sugar
1 Large egg
185g Plain flour
1/2 tsp Ground mixed spice
1/2 tsp Ground cinnamon
75g Currants
25g Mixed peel
1 Tbsp Milk

Method

- Pre-heat the oven to 180 degrees centigrade (160 degrees fan).
- Line two baking trays with baking parchment.
- Put the butter and sugar into the bowl of a stand mixer and mix until light and fluffy.
- Separate the egg and add the yolk to the bowl. Put the egg white in a small bowl and set aside for later.
- Mix the yolk into the butter mixture until fully combined.
- Add the flour, cinnamon and mixed spice and mix again.
- Then add the currants and mixed peel and mix until fully incorporated.
- Then add the milk and mix - the dough should then come together in a ball.
- On a floured surface roll out the dough to about 6mm and cut the biscuits out and place on the trays. Re-roll the dough until it has all been used.
- Take the egg white and whisk with a fork to get a bit of air into it - just whisk for a few minutes.
- Brush the egg white all over the top of the biscuits and then sprinkle with a bit of caster sugar.
- Bake in the oven for 15-18 minutes.
- Transfer to a cooling rack when they have cooled slightly.