



Easter Bunny Biscuits

Sarah's servings: 16–18, Sarah's skill: Easy, Baking time: 15mins

Ingredients

Biscuits

150g Unsalted Soft Butter
75g Caster Sugar
150g Plain Flour
40g Custard Powder
40g Cornflour

Icing

100g Icing Sugar
1-2 Tbsp Cold Water
Small bag Mini Eggs or Easter sprinkles for decoration.

Method

- In a stand mixer or with hand mixer beat the butter and caster sugar until light and fluffy.
- Add the flour, custard powder and cornflour gradually and mix until smooth.
- Wrap the biscuit dough in cling film or similar and chill in the fridge for at least 30 minutes.
- Preheat the oven to 170 degrees centigrade (150 fan) or Gas Mark 3.
- Line 2 baking trays with parchment.
- Dust the work surface with flour and roll the dough out to the thickness of a £1 coin.
- Cut the biscuits out and place them on the lined baking trays.
- Put them in the pre-heated oven and bake for 15 minutes.
- Leave to cool slightly before moving to a cooling rack.
- Make the icing by sieving the icing sugar into a small bowl and adding the water slowly until you have a dropping consistency. You can add some food colouring if you like.
- Drizzle the icing over the biscuits and add a mini egg for the bunny tail. You could also use Easter sprinkles if you prefer.