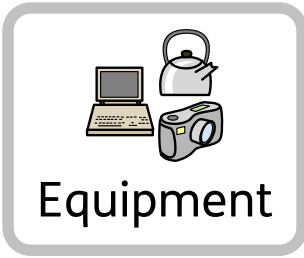


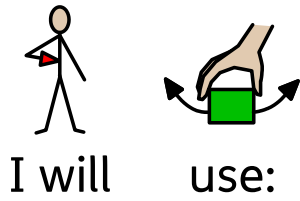
06 Spring Recipe



Easter Biscuits Recipe



Equipment



I will use:



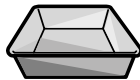
Weighing Scales



Mixing Bowl



Biscuit Cutters



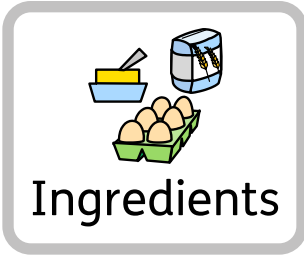
Baking Tray



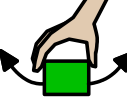
Rolling Pin




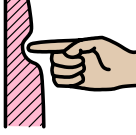
Sieve





I will


use:



100g (4oz)



softened


butter


50g (2oz)



castor sugar


175g (6oz)


plain flour

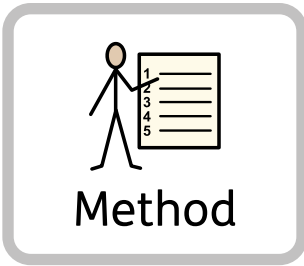

Pinch


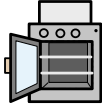

of  salt






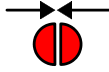

Few

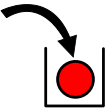





drops





of  vanilla essence

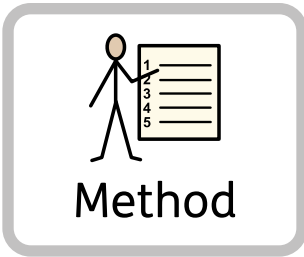





  180°C 350°F  4
1. Heat the oven to 180c, 350f, or gas 4


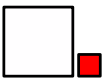



    +  
2. In the bowl mix the butter and sugar together



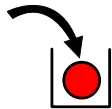
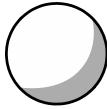


    the flour and  together




   of 
4. Add a few drops of vanilla essence







5.  Mix  to a  stiff dough

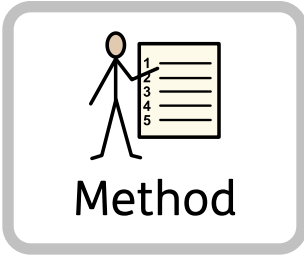
6.  Add  a little  water if  too  dry



7.  Make  dough  into a  ball  with your  hands



8.  Sprinkle the  rolling pin with  flour



9.  Roll out the  dough with a  rolling pin 

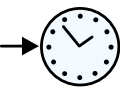


06 Spring Recipe

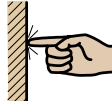



10.  Cut out the biscuits using the  cutters

11.  Put on a  greased baking tray

12.  Cook for about  15 minutes,

or  until  golden  brown

The biscuits will  harden as they  cool


Enjoy