

Basic Biscuit Mixture for Easter biscuits

125gm of butter

$\frac{3}{4}$ cup of castor sugar

1 teaspoon of vanilla essence

1 egg

2 $\frac{1}{4}$ cups of plain flour

METHOD

1. Pre – heat oven to 180 'c
2. Using an electric mixer, beat the butter, sugar and vanilla essence together until pale and creamy.
3. Add the egg and beat until combined.
4. Sift the flour into the butter mixture.
5. Use a wooded spoon to stir the mixture until all the flour is combined.
6. Form dough into one large ball and place in the fridge for 10 minutes.
7. Remove the dough from the fridge and roll out between two sheets of baking paper.
8. The dough should be about 6mm thick.
9. Use the cutters to make shapes and place onto a greased baking tray.
10. Bake for 10 minutes until light golden.
11. Allow to cool for a few minutes in the fridge.
12. Decorate with icing and other ingredients available.....

