

Easter Bunny Biscuits

Makes 12

Preparation time: 10 minutes

Cooking time: 12-15 minutes

Ingredients:

100g (3 1/2 oz) butter

75g (2 3/4 oz) caster sugar + extra for sprinkling

1 large British Lion egg

225g (8oz) plain flour

1/2 teaspoon mixed ground spice

1/2 teaspoon ground cinnamon

50g (1 3/4 oz) currants - 12 currants for eyes

2 tablespoons milk

To decorate: pretty ribbon



Method:

- 1 Preheat the oven to Gas Mark 6 / 200 degrees C / 400 degrees F. Grease two baking sheets. Cream the butter and sugar together with an electric whisk. Add the egg and whisk again.
- 2 Add the flour, spices and currants and mix well. Lightly knead, then roll out to a 5mm (1/4 inch) thickness. Use a bunny or other shaped cutter to press out about 12 biscuits, re-rolling the dough as necessary.
- 3 Arrange the biscuits on a baking tray and brush with milk. Make eyes with the extra currants and sprinkle over the remaining sugar. Bake for 12-15 minutes or until golden.
- 4 Cool on the baking sheet for a few minutes before transferring to a wire rack to cool completely. Tie ribbons around the necks of the bunnies.

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