

Heart Shaped Biscuits from Loseley

Makes 40

Ingredients:

125g Loseley Summer Meadow Butter
170g caster sugar
1 egg
230g plain flour, plus 2 tsps
30g self-raising flour
5 tbsp desiccated coconut
1 egg white
240g icing sugar, sifted
2tsp lemon juice, approximately
Pink food colouring



Method:

- 1 Pre-heat oven to 160C
- 2 Cream Loseley butter and sugar in an electric mixer until pale and fluffy. Beat in egg and then stir in sifted flours and coconut. Knead dough on a lightly floured surface until smooth. Roll between sheets of baking paper to 4mm thickness.
- 3 Allow to rest in the fridge for about 30 minutes.
- 4 Line a baking tray with baking paper. Cut out heart shapes with a 5 cm-wide cutter and place on tray 1.5 cm apart.
- 5 Bake for about 10 minutes or until pale gold. Cool on a rack.
- 6 Place egg white in a bowl. Add half the icing sugar and combine. Stir in remaining icing sugar and 2 teaspoons flour. Add enough lemon juice to make a thick, spreadable icing. Tint with food colouring and spread on biscuits. Allow to set at room temperature.

Tip:

Store in an airtight container, although we don't think these will last long! Loseley Summer Meadow Butter is packed in a 250g tub. Visit www.loseley.com for more information.

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