

Easter Bunny Biscuits

Ingredients:

250 g Butter, *softened*

150 g Caster Sugar

1 medium Egg Yolk

2 tsp Vanilla Extract

375 g Plain Flour

Icing Sugar, *to dust and fix decorations*

Chocolate Drops And Mini Marshmallows



Metrics:

Yield: 24 biscuits

Prep Time: 40 Minutes

Cooking Time: 7 Minutes

Directions:

1. Put the butter, sugar, egg yolk and vanilla extract in a large bowl and beat together using a wooden spoon or a hand mixer.

2. Whisk in the flour – the mixture will start coming together. Using your hands, bring the mixture together and knead to make a smooth, firm dough. Wrap in clingfilm or pop in a plastic food bag and chill in the fridge for at least 30 minutes.

3. Grease 2 baking sheets. Preheat the oven to 190°C, fan 170°C, gas 5. Dust a clean surface with icing sugar and roll out the pastry to the thickness of a pound coin. Use a rabbit-shaped stencil or cutter to cut out the biscuits. Re-roll dough to use up scraps.

4. Put biscuits onto the baking sheets and cook for 6–7 minutes or until lightly golden. Leave to cool on the baking sheets for a few seconds then use a spatula to transfer to a cooling rack. Leave to cool completely. The biscuits will harden during cooling.

5. Mix a small amount of icing sugar with water and use this to stick on chocolate drops for the bunnies' eyes and mini marshmallows as fluffy tails.

Notes: Nutrition per serving: 177 cals, 9.6g fat, of which 5.9g saturated fat, 9.7g added sugar, 0.2g salt