

Easter Biscuits

Makes 10 -12 biscuits

3oz sugar
3oz butter
1 egg yolk
1 ½ oz currants
½ tspn mixed spice*
6oz plain organic flour
A pinch of salt

*you could use cinnamon or
cloves as a replacement if
you wish



Method

Cream together the sugar and butter, beat in the egg and add alternately the fruit and other dry ingredients.

Mix to a stiff dough, using a little milk if necessary.

Roll out on a floured surface to about 1/8 inch thickness

Prick all over (using fork) and cut into rounds using a 4 inch round crinkly biscuit cutter.

Bake on a greased tray in a moderate oven 400°F/gas mark 6 for about 20 minutes until they are lightly coloured.

Take out of the oven and cool on a wire rack until cold and crisp.

