

TOAST

Toast Travels

[31.03.10]

Easter Biscuits

Ingredients

- 100g organic golden caster sugar
- 100g soft butter
- 1 organic egg
- 250g plain flour
- ½ tsp baking powder
- 2 tbsp milk
- tiny drop of oil of cassia or 1 tsp mixed spice
- 80g currants

Method

1. Heat your oven to 200°C. Put greaseproof paper on a big baking tray
2. Beat the sugar and butter together until soft and fluffy
3. Add the egg and whip until fully incorporated
4. Fold in the flour, baking powder and spice
5. Gently mix the lot together whilst adding the milk, tweak your quota of milk to yield a roll-out-able dough
6. Lastly, knead in the currants
7. On a floured table, roll your dough to about 5mm thick
8. Stamp out your biscuits with a pretty cutter and lay on the tray
9. Bake until the edges just start to turn golden and they have the tiniest bit of colour underneath (about 12 minutes) and remove immediately
10. Sprinkle with caster sugar while still hot, then allow to cool