

Eid Biscuits

Ingredients:

- 250g soft butter
- 140g caster sugar
- 300g plain flour
- 1 egg yolk
- 2 tsp vanilla extract



Makes roughly 30 biscuits.

What you do...

1. Mix the butter and sugar together in a large bowl using a wooden spoon.
2. Add the egg yolk and vanilla.
3. Mix all of the ingredients together.
4. Sift the flour into the mixture.
5. Mix everything together. You may have to use your hands, so make sure they are clean.
6. Dust a clean surface and roll out your mixture evenly.
7. Cut out your biscuits and put onto greaseproof paper on a baking tray.
8. Put in a pre-heated oven and bake at 180°C (160°C in a fan oven) or gas mark 4, for 15 minutes.
9. Leave the biscuits to cool, then decorate them!

Equipment:

- Oven
- Mixing bowl and wooden spoon
- Weighing scales
- Sieve
- Greaseproof paper
- Baking tray
- Cooling rack
- Decorations (e.g. sprinkles)