

Easter Butter Biscuits



Easy

Makes 20-24 biscuits

Ingredients

150g (5oz) butter
75g (3oz) icing sugar
1 tsp Dr. Oetker Vanilla Extract
150g (5oz) plain flour
75g (3oz) Dr. Oetker Cornflour

To Decorate

150g Dr. Oetker Scotbloc (dark, milk or white chocolate flavour can be used)
Selection of Dr. Oetker sprinkles, e.g. Sugar Strands, Chocolate Stars, Writing Icing, Chocolate Beans
Easter themed shaped cookie cutters such as bunnies, ovals and chicks

Method

1. Put the butter and icing sugar into the bowl of a food processor, and blend until smooth and creamy. Add the vanilla extract and blend again
2. Add the plain flour and cornflour and continue to blend until a dough forms. Turn on to work surface and knead until smooth, then wrap in cling film and refrigerate for 1 hour until firm
3. Flour a work surface and roll out the dough to approx 1cm thickness. Using cookie cutters, cut out fun shapes
4. Place shaped biscuits on to greased baking sheets and bake at 160°C/140°C fan/325°F/Gas Mark 3 for 15 minutes or until light golden brown in colour. Cool for a few minutes then transfer to a wire rack to cool
5. When the cookies are cold, melt the chocolate in a bowl over a pan of simmering water or microwave for 1 minute and stir until smooth. Dip the cookies in the chocolate so that just half of each is coated in





chocolate

6. Place cookies on a rack over a sheet of greaseproof paper to catch the drips, and then scatter over decorations before the chocolate sets. Allow to set before serving.

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