



Sugar and Spice Easter Nest Biscuits

12 pieces



● up to 60 Min.



Ingredients:

For the Biscuits:

65 g Lightly Salted Butter ,
Softened
50 g Caster Sugar
1 Portion Egg Yolks , 1 Medium
sized
5 ml Dr. Oetker Madagascan
Vanilla Extract
125 g Plain Flour , plus extra for
dusting
5 g Mixed Spice
40 g Currants

To Decorate:

200 g Dr. Oetker Ready to Roll
Marzipan
5 g Icing Sugar , For dusting
Dr. Oetker Pink Extra Strong Food
Colour Gel
Dr. Oetker Blue Extra Strong
Food Colour Gel
Dr. Oetker Green Extra Strong
Food Colour Gel
Dr. Oetker Yellow Extra Strong
Food Colour Gel
30 g Apricot Jam
Dr. Oetker Chocolate Easy Swirl
Cupcake Icing

1 For the Biscuits:

Line a large baking tray with baking parchment. Put the butter and sugar in a bowl and whisk together well until smooth and creamy. Whisk in the egg yolk and Vanilla Extract.

2 Sift the flour and spice on top and add the currants. Mix all the ingredients together until well combined, and then bring the mixture together with your hands to make a fairly soft dough.

3 Turn onto a lightly floured surface and knead gently until smooth. Roll out thinly to a thickness no greater than ½ cm (1/4 inch). Using a 6cm (2 ½ inch) crinkle edged round cutter, stamp out 12 rounds, re-rolling as necessary and place on the baking trays, spaced a little apart. Prick with a fork. Chill for 30 minutes. Preheat the oven to 200°C (180°C fan assisted oven, 400°F, gas mark 6).

4 Bake the biscuits for about 12 minutes until lightly golden round the edges. Leave on the tray for 5 minutes then transfer to a wire rack to cool completely.



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5 To Decorate:

To decorate, knead the Marzipan a little to make it smooth and pliable. Reserving 150g (5oz) Marzipan, divide the remaining Marzipan into 4 equal portions. For each colour, flatten a piece of Marzipan and add a drop Food Colour Gel. Fold the Marzipan over the Colour Gel and knead gently until the colour is well blended. Continue adding more Colour Gel as required.

6 Divide each colour into 12 pieces and form each piece into a tiny egg shape. Leave aside.

7 Lightly dust the work top with icing sugar, and roll out the uncoloured Marzipan thinly. Use the same crinkle-edge cutter to stamp out 12 rounds of Marzipan, re-rolling as necessary. Brush the tops of the biscuits with jam or honey and stick a Marzipan disc on top.

8 Prepare the can of Easy Swirl Icing as directed and fit the star nozzle on top. Pipe a small swirl in the centre of each biscuit to resemble a nest, and fill with the tiny Marzipan eggs. Your Easter biscuits are now ready to serve and enjoy.

Tip from the Test Kitchen

- Roll out the biscuit dough as thinly as possible in order to achieve a crisp baked biscuit.
- If you're not a fan of dried fruit, why not use Dr Oetker Dark Chocolate Chips instead.
- For more natural eggs (non coloured) to your biscuits, leave the Marzipan uncoloured before making the eggs and then carefully toast the tops of the eggs with a cook's blow torch before putting them in the Icing nests.

