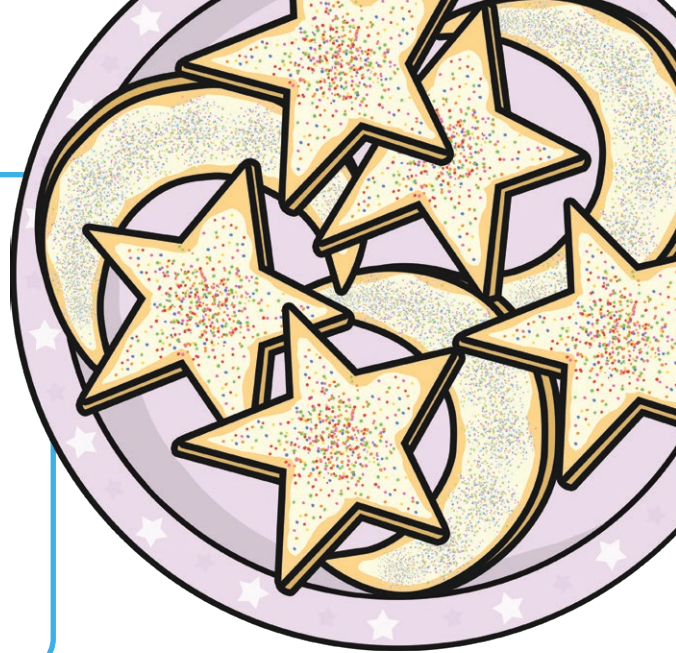


Eid Biscuits

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)

Disclaimer:

We hope you find this resource useful. These recipes are intended as general guide only and involve the use of knives and kitchen appliances. It is your responsibility to assess risks and ensure the activity is safe for those participating. We will not be held responsible for the health and safety of those participating and cannot accept any liability. It is also your responsibility to ensure you are fully aware of the allergies and health conditions of anyone making or consuming these products – noting potential allergens included in the ingredients.