

## **Easter biscuits recipe**

100g (3½ oz) unsalted butter

75g (2¾ oz) caster sugar, plus extra for sprinkling

1 free-range egg, separated

200g (7oz) plain flour, plus extra for dusting

50g (1¾ oz) currants

1-2 tablespoons milk

Pre-heat oven 200°C (180°C if fan oven). Line three baking trays with baking parchment

Put the butter and sugar in a bowl and beat until well combined and fluffy. Add the egg yolk and lemon zest. Sift in the flour and mix well. Stir in the currant and enough milk to make a fairly soft dough.

Knead the dough on a floured surface, and roll out using a rolling pin until 5mm (¼ inch) thick. Using a 6cm (2½ inch) fluted cutter, cut out 24 rounds and bake for 8 minutes.

Lightly beat the egg white using a fork.

Remove biscuits from the oven, brush tops with beaten egg white. Sprinkle over the caster sugar and return to the oven for 5 minutes, or until pale golden in colour and cooked through. Leave to cool for a few minutes before carefully lifting onto a cooling rack.

Pick the best six and transfer them onto a plate (preferably paper). Cover them in clingfilm and bring them to the show.