



White Chocolate Easter Egg Biscuits

14 pieces



Easy

up to 30 Min.



Ingredients:

For the Biscuit:

115 g Unsalted butter
50 g Golden Caster Sugar
10 ml Dr. Oetker Sicilian Lemon Extract (2tsp)
200 g Plain Flour
50 g Dr. Oetker White Chocolate Chunks

To Decorate:

250 g Dr. Oetker Ready to Roll White Fondant Icing
15 ml Honey 1tbsp
Dr. Oetker Bright and Bold 4-Cell

For the Biscuits:

- 1 Line 2 large baking trays with baking parchment. In a bowl, beat the butter and sugar together until soft and creamy.
- 2 Stir in the Lemon Extract. Add the flour and stir into the creamed mixture. Finally add the White Chunks and stir into the mixture. Bring the biscuit dough together with your hands to form a firm dough, if the dough does not come together easily add one teaspoon of water to the dough.
- 3 Place the dough on to a lightly floured surface and knead gently until smooth. Roll out to a thickness of $\frac{1}{2}$ cm - the mixture will be quite short. Use an egg shaped cutter approx. 8x5cm to cut 14 egg shapes, re-rolling the dough as necessary.
- 4 Arrange the biscuits on the baking tray, spaced slightly apart. Prick the tops with a fork and chill in the fridge for 30 minutes, this will help stop the biscuits spreading. 10 minutes before baking preheat the oven to 190°C/170°C Fan Oven/Gas Mark 5. Bake for about 15 minutes until lightly golden. Cool for 5 minutes then transfer to a wire rack to cool completely.

To Decorate:



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- 5 Knead the fondant on a surface lightly dusted with icing sugar until it is soft and pliable. Roll out the fondant to a thickness of approx. ½ cm and using the same cutter as the biscuits out 14 egg shapes out of the fondant.
- 6 Using either a knife or fluted edged cutter cut each fondant egg into half to create a cracked egg effect. You can cut each fondant egg differently to create different effects on each biscuit.
- 7 Brush a layer of honey onto each biscuit and place the cut fondant onto the biscuits. There should be biscuit not covered where you have cut the fondant away, pour sprinkles on the uncovered parts of the biscuit. If the sprinkles do not stick, brush with some more honey.
- 8 Your Easter Egg Biscuits are now ready to enjoy!

