



Sarah Marchant/AdobeStock

EASTER BISCUITS

Easter* is on 17 April this year. Why not make these delicious, traditional Easter currant* biscuits...

INGREDIENTS

- 100g unsalted* butter
- 75g caster* sugar
- 1 egg
- Grated* zest of 1 lemon
- 200g flour*
- 50g currants*
- 1 tablespoon* milk
- A little extra caster sugar

METHOD*

- 1** Preheat* the oven to 180°C. Line* three baking* trays.
- 2** Soften* the butter in a large bowl. Add* the sugar. Beat* well.
- 3** Separate* the egg. Add the yolk* to the mixture* with the lemon zest and flour. Mix* well. Stir* in the currants and the milk.
- 4** Put the dough* on a floured* surface. Knead* the dough and then roll* it out until* it is 5mm thick*.
- 5** Cut* out 24 biscuits using a cutter. Put the biscuits on the baking trays. Bake* for eight minutes.
- 6** Beat* the egg* white using a fork.
- 7** Remove* the biscuits from the oven and brush* them with the egg white. Sprinkle* a little caster sugar on top. Put* the biscuits back in the oven for five minutes.
- 8** Take* the biscuits out of the oven and let* them cool. Enjoy!

HELP!

add: ajouter
bake: enfourner
baking tray: plaque de cuisson
beat (well): battre (bien)

brush: badigeonner
caster sugar: sucre semoule
currant: raisin sec
cut out: découper
dough: pâte
Easter: Pâques

egg white: blanc d'œuf
flour: farine
floured surface: surface farinée
grated zest of lemon: zeste de citron râpé
knead: pétrir

let cool: laisser refroidir
line: tapisser (de papier cuisson)
method: étapes de préparation
mix well: bien mélanger

mixture: préparation (pâte)
preheat the oven: préchauffer le four
put back in: remettre
remove: retirer
roll out: dérouler

separate the egg: séparer le jaune et le blanc d'œuf
soften: ramollir
sprinkle: saupoudrer
stir in: incorporer
tablespoon: cuillère à soupe

take out of: sortir de
thick: d'épaisseur
unsalted butter: beurre doux
until: jusqu'à ce que
yolk: jaune d'œuf