# Easter Biscuits

A recipe from www.everydaycooks.co.uk

**Prep**: 25 minutes **Cook**: 15 minutes **Makes**: 20 biscuits

**Ingredients**

**For the biscuits**

- 100g butter (room temp)
- 90g golden caster sugar
- 200g plain flour
- 1/2 tsp mixed spice
- 1/2 tsp ground nutmeg
- 1/2 lemon, juice & grated zest
- 1 large egg yolk
- 80g currants

**For the topping**

- 1 egg white
- extra sugar for dusting

You will need a cookie cutter and rolling pin

**Method**

- Preheat the oven to 180C/160C Fan/GM4 and grease your baking trays or line with baking parchment
- Beat the butter and sugar together, then add the egg yolk, lemon juice and zest and mix well
- Sift the flour and spices together and combine with the butter mixture
- Stir in the currants
- Gather the dough into a ball, turn out onto a floured surface and roll to about 1/2 cm thick
- Cut out rounds with a cookie cutter and transfer to your baking sheets
- Bake for 10-12 minutes then remove from the oven
- *Very lightly* brush each biscuit with beaten egg white then sprinkle with sugar. For best results, do one biscuit at a time
- Return to the oven for a further 4-5 minutes until golden brown
- Cool on the baking tray for 5-10 minutes then transfer to a wire rack to cool completely