



Father's Day Biscuits



Ingredients

- 225g self-raising flour
- 100g butter
- 110g sugar
- Grated rind and juice of half a lemon
- 1 egg
- Icing
- Sprinkles for decorating (optional)

Equipment

- Oven
- Mixing bowl
- Rolling pin
- Grater
- Wooden spoon
- Baking tray
- Biscuit cutter
- Sieve

Method

1. Heat the oven to 180°C.
2. Mix together the flour and the sugar.
3. Rub in the butter.
4. Add the lemon juice and rind. Then add just enough egg to make a stiff dough.
5. Roll out thinly and cut into circles using cutters or a template.
6. Put the biscuits onto a greased baking tray and bake for 15 minutes at 180°C.
7. Allow the biscuits to cool before decorating with icing and sprinkles.

