

Easter Biscuits



Makes 25 **Prep 15 mins** **Cooking 9-15 mins** **Easy**

Ingredients

6 tbsp veg oil
1 egg
50g soft brown sugar (10 heaped tsp)
1.5 –2 tsp stevia or other sweetener (equivalent to 5 heaped tsp sugar)
finely grated zest 1 lemon
juice of half lemon
200g wholemeal flour
1 rounded tsp mixed spice
40g currants (or raisins or sultanas or mixed dried peel)
1 tbsp plain flour for rolling
1 tsp caster sugar

1. Preheat the oven to 170°C/Fan 150°C/gas 3.
2. In a large bowl, beat the oil, egg, sugar, stevia, lemon zest and lemon juice.
3. Add the flour, spice, currants and peel and mix well until the mixture forms a ball.
4. Turn out the dough onto a well-floured surface and roll to 3–4mm thick.
5. Using a 5cm fluted pastry cutter, cut out the biscuits & carefully place them onto a lightly oiled baking tray, re-rolling the trimmings as you go. You should get ± 25 biscuits.
6. Bake for about 7–9 minutes until just starting to brown at the edges, sprinkle with the caster sugar and cool on a wire rack.

Notes:

7. You could use a shaped cookie cutter, such as a rabbit or duck to make fun Easter biscuits for children.
8. **Freezing instructions:** Suitable for freezing once cooked. Freeze in individually wrapped portions. Defrost for 2 hours, or in the microwave.