

Spiced Easter Biscuits

Makes 45

<p>Ingredients 250g Butter 1Cup Sugar 1tsp ground nutmeg 1tsp ground cinnamon 1tsp ground ginger 1Egg 3Cups Plain flour</p>	<p>Equipment Measuring cups and spoons Scales Small knife Baking trays Spatula Large bowl Cookie cutters Sifter Rolling Pin</p>
<p>What to do</p> <ul style="list-style-type: none">• Pre heat oven to 180°C.• Soften butter so that it is room temperature. Place in a large bowl with the sugar and cream together with the electric beaters until light and fluffy.• Add the spices, then beat in the egg.• Add the sifted flour a cup at a time(mix half of the flour in with the beaters and then mix the rest in by hand) to form a soft dough that is not sticky, adding more flour if necessary.• Roll out on a lightly floured surface to 5mm in thickness, and then cut into shapes with the cookies cutter. Place on a lined baking tray and bake for 12-15minutes until golden brown. Allow to cool and they can be decorated or served as is.	