

Orange and poppy seed biscuits

Equipment

Chopping boards	mixing bowls
Wooden spoon	spatula
Sieve/sifter	measuring spoons & cups
Electric mixer	

Ingredients:

- 2 tbs poppy seeds
- 1 tbs finely grated orange rind
- 1 tbs fresh orange juice
- 250g unsalted butter, at room temperature
- 295g (1 1/3 cups) caster sugar
- 2 eggs, lightly whisked
- 375g (2 1/2 cups) plain flour
- 1 tsp bicarbonate of soda
- **icing**
- 230g (1 1/2 cups) icing sugar mixture
- 1 tsp unsalted butter, softened
- 2 tbs fresh orange juice

Method

1. Preheat oven to 180°C. Line 4 baking trays with non-stick baking paper.
2. Combine poppy seeds, rind and juice in a bowl. Set aside for 10 minutes.
3. Meanwhile, use an electric beater to beat butter, sugar and eggs in a bowl until combined. Use a wooden spoon to stir in flour, bicarbonate of soda and poppy seed mixture until just combined. Drop heaped teaspoonfuls on lined trays, 5cm apart.
4. Bake in the preheated oven, swapping trays halfway, for 12-14 minutes or until golden. Set aside for 5 minutes before transferring to a wire rack to cool.
5. To make the icing, place icing sugar mixture, butter and juice in a bowl and stir until smooth and glossy. Place in a plastic bag. Cut a small hole in 1 corner and drizzle icing over the cold biscuits.

