Easter Biscuits

Ingredients

175g margarine

175g caster sugar

1 egg

2 tablespoon milk

160g currants

350g plain flour

1 teaspoon mixed spice

Milk

Sugar

Utensils

Bowl

Breakfast bowl

Wooden spoon

Scales

Sieve

Measuring spoons

Cup

Fork

Pastry brush

Method

Preheat oven to 200C.

Put baking paper on baking tray.

Put bowl onto scales and zero. Weigh margarine and sugar. Put them in the breakfast bowl and cream together until light and fluffy or you can no longer hear the sugar.

Crack the egg into the cup and whisk with the fork. Add the milk and mix again.

Gradually beat into the margarine and sugar mixture until there is no liquid left.

Weigh the currants and add to mixture, stir well.

Put the sieve and bowl on the scales and set to zero. Add the flour and then the mixed spice (use a generous spoonful of spice). Mix with the fork to make a smooth dough, using hands bring together in a ball. Knead a little

Take a small amount and form a ball (about the size of a ping pong ball). Remember to make all the balls the same size and place them on the tray. Flatten the balls with your fingers (just once) so that they look like a thick biscuit.

Place in the oven for 10 minutes.

Remove from the oven and brush with milk. Sprinkle sugar on top and return to the oven for another 5 - 10 minutes or until golden brown.

Leave to cool for about 2 minutes.