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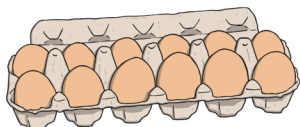
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How To Make...

Eid Biscuits

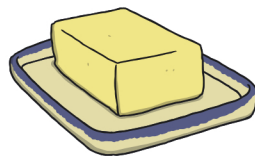


You will need...



Ingredients

250g soft butter
140g caster sugar
300g plain flour
1 egg yolk
2tsp vanilla extract



Equipment

Oven

Mixing bowl and wooden spoon

Weighing scales

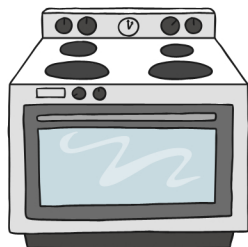
Sieve

Greaseproof paper

Baking tray

Cooling rack

Decorations (sprinkles, hundreds and thousands)



Step 1

Mix the butter and sugar together in a large bowl using a wooden spoon.



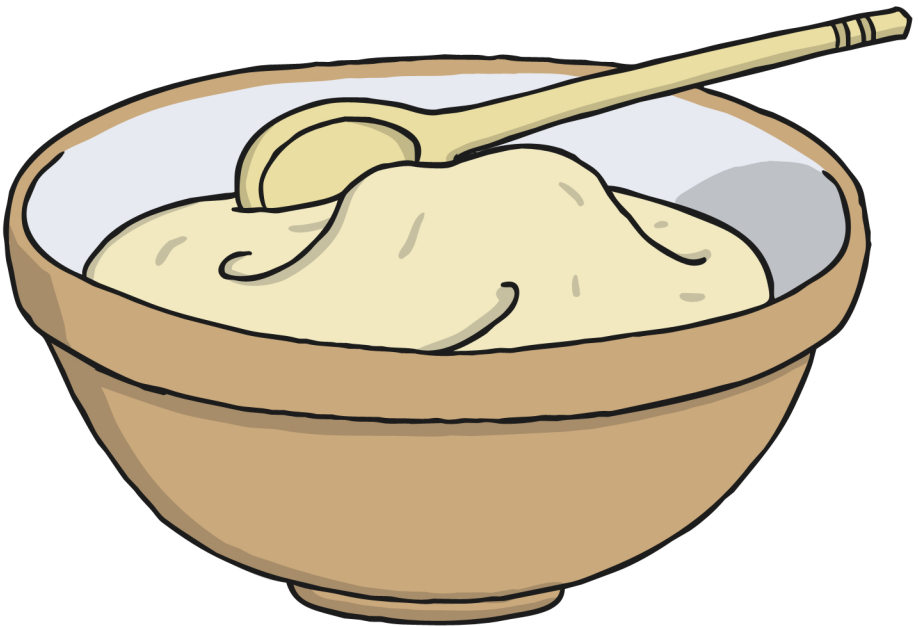
Step 2

Add the egg yolk and vanilla.



Step 3

Mix all of the ingredients together.



Step 4

Sift the flour into the mixture.



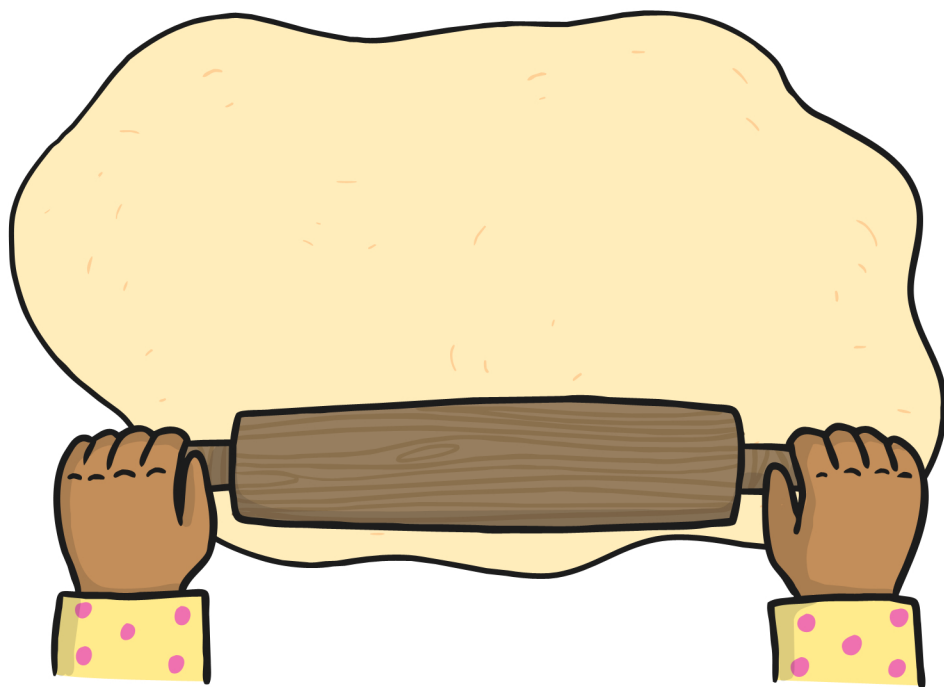
Step 5

Mix everything together.
You may have to use your hands, so make
sure they are clean!



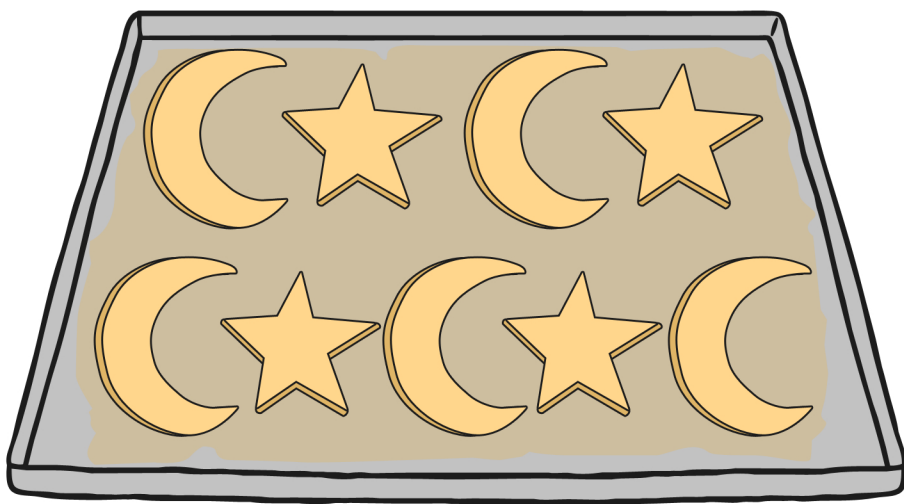
Step 6

Dust a clean surface and roll out your mixture evenly.



Step 7

Cut out your biscuits and put onto greaseproof paper on a baking tray.



Step 8

Put in a pre-heated oven and bake at 180°C (160°C in a fan oven) or gas mark 4, for 15 minutes.



Step 9

Leave the biscuits to cool, then decorate them!

