

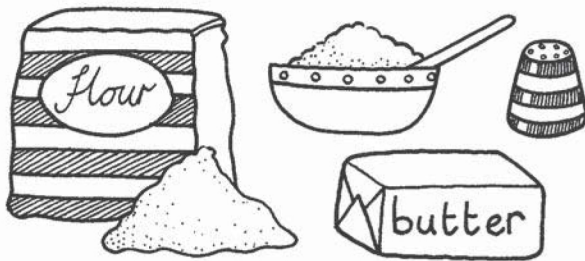
# Egg-shaped biscuits

Follow the recipe to make egg-shaped biscuits to share at Easter

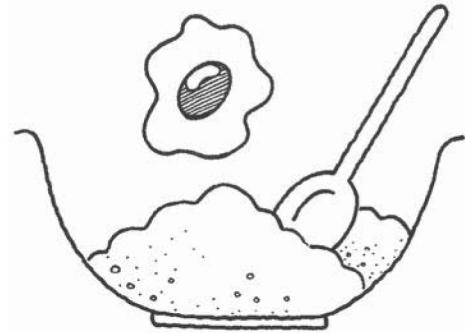
## You will need:

- 225g self-raising flour
- pinch of salt
- 100g sugar
- 150g butter
- 1 egg

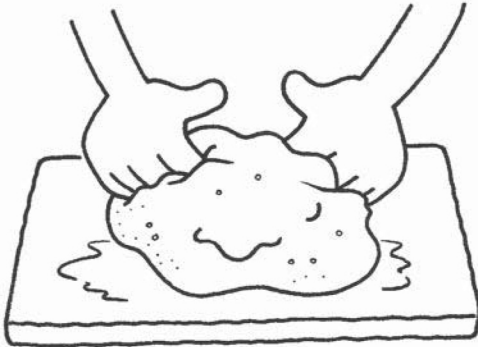
**1** Sift flour and salt in a bowl. Rub in butter. Add sugar.



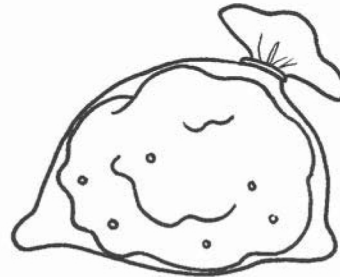
**2** Add one egg and mix to a dough.



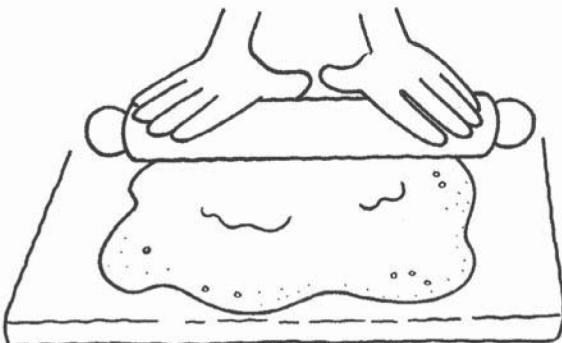
**3** Knead on a floured board until smooth.



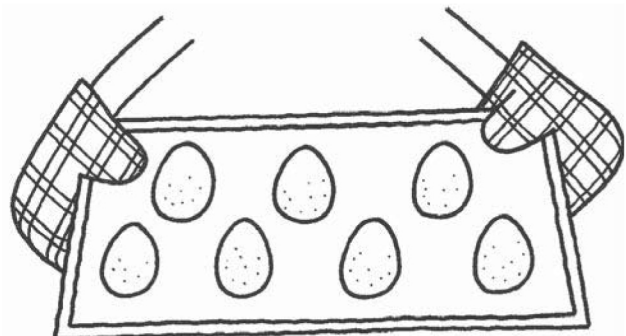
**4** Place in polythene bag or foil and chill for 30 minutes.



**5** Roll out on a floured board. Cut into egg shapes.



**6** Bake at 180°C/350°F/ Gas Mark 4 for 12-15 minutes.



- Finally, dip the biscuits into melted chocolate and enjoy!