

Easter Crispy Cookies Recipe

You Will Need:

3 tbsps butter or margarine

300g regular marshmallows

6 cups rice pops

Icing sugar

Sprinkles

Large roasting tin

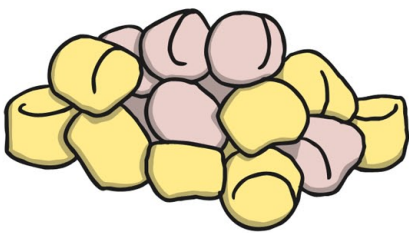
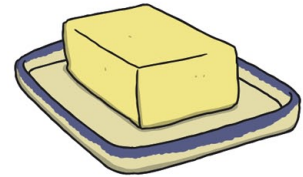
Cooking spray

Greaseproof paper

Egg-shaped cookie cutter

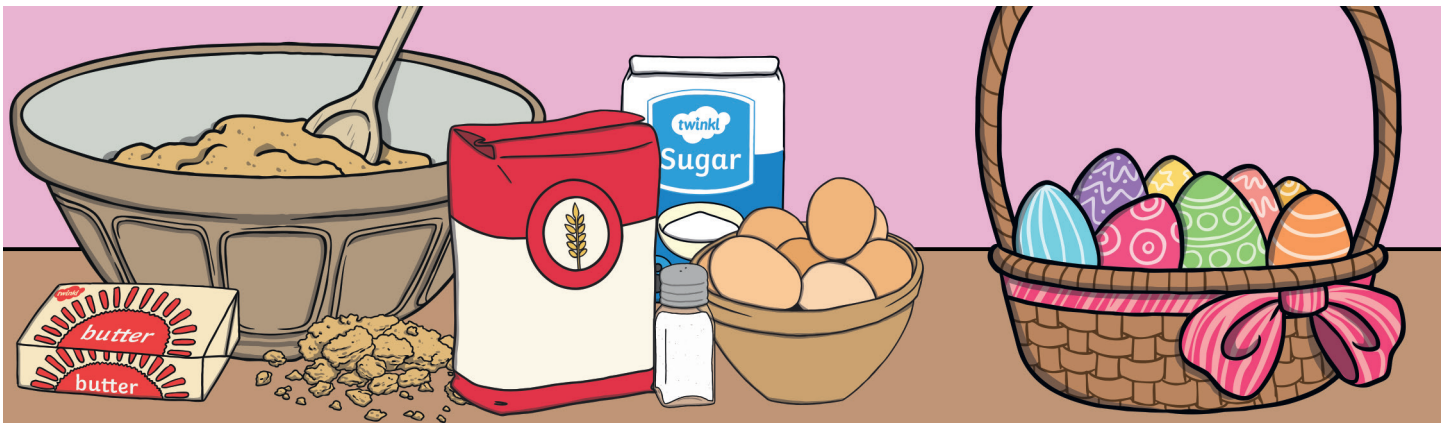
Large saucepan

Cooling rack



Method:

1. Melt the butter in a large saucepan.
2. Add the marshmallows and stir until they have all melted.
3. Take the saucepan off the heat and add the rice pops.
4. Stir all the ingredients together until the rice pops are all covered in marshmallows and butter.
5. Prepare the roasting tin by coating it with cooking spray and pour the mixture in.
6. Put the greaseproof paper over the mixture to prevent it from sticking, and roll it out.
7. Using the egg-shaped cookie cutter, cut the mixture into egg shapes. (If the mixture keeps sticking to the cutter, dip it in water).
8. Put the eggs on a cooling rack until they have set.
9. Make up some icing sugar. This will be used to stick the sprinkles onto the egg. (You could also use melted chocolate if you prefer.)
10. Dip one end of the eggs into the icing sugar then into the sprinkles.
11. Leave the eggs to set.



Easter Egg Biscuits

Ingredients

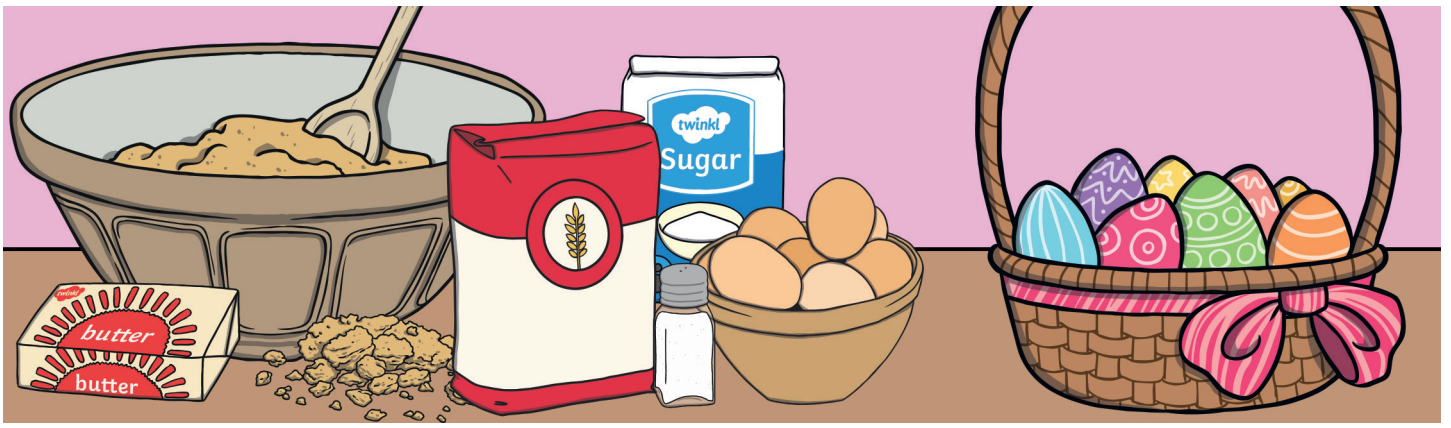
225g unsalted butter
(room temperature)
225g caster sugar
1 tsp vanilla extract
1 egg
330g plain flour
2 tps baking powder
A pinch of salt
400g icing sugar
3-4 tbsps warm water
Food colouring
Sprinkles

Equipment

Baking trays
Baking paper
Mixing bowls
Wooden spoon
Rolling pin
Egg-shaped cookie cutters
Cooling rack
Sieve
Small bowls
Small spoons or blunt knives

Method

1. First, wash your hands and put on an apron.
2. Preheat the oven to 180°C and line baking trays with baking paper.
3. In a large mixing bowl, cream together the butter and sugar until light and fluffy.
4. Next, beat in the vanilla extract and the egg.
5. In a separate bowl, mix together the flour, salt and baking powder.
6. Gradually mix the dry ingredients into the wet ingredients – adding a little of the flour mixture at a time, to make a stiff dough.
7. Use your hands to lightly knead the mixture into a dough.
8. Divide the dough into small portions and roll out on a lightly floured surface.
9. Use cookie cutters to cut the dough into egg shapes and place onto the lined baking trays.



Easter Egg Biscuits

10. Bake for 8 to 10 minutes.
11. Leave to cool on the baking tray until firm enough to transfer to a cooling rack.
12. Once cool, the cookies can be decorated! Sift the icing sugar into a bowl and gradually stir in enough water to create a smooth mixture. You could add a couple of drops of food colouring too if desired.
13. Use a small spoon or knife to gently spread the icing over the cooled biscuits.
14. Carefully, sprinkle over some sprinkles! Try different shapes, sizes and colours to create different effects.



Chocolate Easter Egg Nest Cakes



Preparation time
less than 30 mins

Cooking time
less than 10 mins

Serves
Makes 12

Dietary
V

Ingredients

- 225g/8oz plain chocolate, broken into pieces
- 2 tbsp golden syrup
- 50g/2oz butter
- 75g/2¾oz cornflakes
- 36 mini chocolate eggs

Method

1. Line a 12-hole fairy cake tin with paper cases.
2. Melt the chocolate, golden syrup and butter in a bowl set over a saucepan of gently simmering water (do not let the base of the bowl touch the water). Stir the mixture until smooth.
3. Remove the bowl from the heat and gently stir in the cornflakes until all of the cereal is coated in the chocolate.
4. Divide the mixture between the paper cases and press 3 chocolate eggs into the centre of each nest. Chill in the fridge for 1 hour, or until completely set.