

# EASTER COOKING IDEAS FROM MRS GROVES

## Easter biscuits



If you don't have Easter cutters, wash your 'play-dough' cutters or make your own shapes.

### Ingredients

300g plain flour, plus extra for dusting

150g white caster sugar

150g slightly salted butter, chopped

1 large egg

2 tsp vanilla extract or vanilla bean paste

### For the iced option

500g royal icing sugar

your favourite food colouring gels

### For the jammy middle option

icing sugar, for dusting

400g apricot jam, or lemon curd

### Method

1. **Weigh** the flour and sugar in a bowl. Add the butter and rub together with your fingertips until the mixture resembles wet sand, with no buttery lumps. Beat the egg with the vanilla, then add to the bowl. Mix briefly with a cutlery knife to combine, then use your hands to knead the dough together – try not to overwork the dough, or the biscuits will be tough. Shape into a disc, then wrap in cling film and chill for at least 15 mins. Heat oven to 180C/160C fan/gas 4. Line two baking sheets with baking parchment.
2. Dust a work surface with flour. Halve the dough, then roll one half out to the thickness of a £1

coin. Use an egg-shaped cookie cutter (ours was 10cm long; you could also make a cardboard template to cut around) to stamp out as many cookies as you can, then transfer them to one of the baking sheets, leaving a little space between the biscuits. Repeat with the other half of the dough. If you want to make jammy biscuits, use a small circular cutter to stamp holes in half of the biscuits (where the yolk would be). If you intend to make both iced and jammy biscuits, only stamp holes in a quarter of the biscuits.

3. Bake for 12-15 mins, until the biscuits are pale gold. Cool on the sheets for 10 mins, then transfer to a wire rack to cool fully. Once cool, decorate to your liking (see next steps). *Will keep in an airtight container for up to five days.*
4. To decorate the biscuits with icing, add enough water to the icing sugar to make a thick icing – it should hold its shape without spreading when piped. Transfer about a third of the icing to a piping bag fitted with a very small round nozzle (or just snip a tiny opening at the tip). Pipe an outline around the biscuits, then draw patterns in the middle – lines, spots and zigzags work well. Leave to dry for 10 mins. Divide the remaining icing between as many colours as you'd like to use, then use the gels to dye them. Loosen each icing with a few drops of water, then transfer them to piping bags. Use the coloured icing to fill the empty spaces on the biscuits. You may need to use a cocktail stick to tease it into the corners. Once covered, leave to dry for a few hours.
5. To make the jammy middle biscuits, dust the biscuits with holes in the middle with a heavy coating of icing sugar. Spread the jam or curd generously over the whole biscuits, then sandwich the dusted biscuits on top of them.

## Healthy Pancake Easter Bunnies



### Ingredients

50g self-raising flour  
50g wholemeal flour  
2 small eggs, separated  
150ml skimmed milk  
oil, for frying  
a few raisins for bunny paws, to serve (optional)  
30g banana, sliced into rounds for the tails  
extra chopped fruit, to serve

### Method

1. Put both the flours into a large  **bowl**  and  **whisk**  to break up any lumps. Add the egg yolks and a little of the milk, whisking to a thick paste. Add the remaining milk, a splash at a time, to loosen the batter. *(Use whole or semi-skimmed milk if cooking for under fives, dependent on age.)*
2. In a separate bowl and using a clean whisk, whisk the egg whites until they hold stiff peaks. Gently fold the egg whites into the batter with a spatula, trying to keep in as much air as possible.
3. Heat a large non-stick pan over a medium heat and carefully wipe it with some oiled kitchen paper. Using a large spoon, add a generous dollop of batter to the pan in a round, for the bunny body. Add a smaller round for the head, two small ovals for feet, and two long thin strips for ears. Fit all the bunny components into the pan, or cook them in batches.
4. Flip the pancakes after a minute or two, once the edges are set, the base is golden brown and bubbles start to pop on the surface. Cook for another min until golden brown.

- Put the bunny body in the middle of the plate, position the head, ears and feet just overlapping to look like the back of a bunny. Add a banana slice for the tail, and raisins (if using) for the feet pads.
- Repeat with the remaining batter. Decorate with extra chopped fruit, if you like.

## Hot cross scones

Simpler than bread, popular with children for a tea time treat



### Ingredients

225g/8oz self raising flour

pinch of salt

55g/2oz butter

25g/1oz caster sugar

150ml/5fl oz milk

1 free-range egg, beaten, to glaze (alternatively use a little milk)

### Method

- Heat the oven to 220C/200C Fan/Gas 7 and lightly grease a baking tray.
- Mix together the flour and salt and rub in the butter. Stir in the sugar and then the milk to get a soft dough.
- Turn on to a floured work surface and knead very lightly. Pat out to a round 2cm/¾in thick. Use a 5cm/2in cutter to stamp out rounds and place on the baking tray. Lightly knead together the rest of the dough and stamp out more scones to use it all up.
- Cut a small cross in the top of each scone and make a simple batter using flour and water and put in a bag or icing bag if you have one and make a cross on the top., or make a cross using dried fruit.
- Brush the tops of the scones with the beaten egg. Bake for 12-15 minutes, or until well risen and golden-brown.
- Cool on a wire rack Alternatively when the scones are cool you can ice a cross on top or use whatever you have in the cupboard make your cross either using icing sugar and water, and serve with butter and good jam and maybe some clotted cream.