



MOTHERS day biscuits

makes about 20 biscuits

INGREDIENTS

250g plain flour
150g butter, chopped into pieces
90g icing sugar
1 teaspoon vanilla extract
2 tablespoons milk
finely grated rind of 1 lemon

strawberry or raspberry jam
icing sugar to dust biscuits

EQUIPMENT

baking trays
measuring spoons
kitchen scales
oven mitts
food processor
rolling pin
round biscuit cutter
small heart shaped biscuit cutter
plastic wrap
fine sieve
bread and butter knife

MAKE SURE you GET AN ADULT TO HELP WHEN USING HOT OVENS !!!

METHOD

1. Line baking trays with baking paper. You will need several trays and it may be necessary to cook the biscuits in batches, depending on the size of your oven.
2. Put the flour, butter, icing sugar and lemon rind into the bowl of the food processor and blitz until the mixture resembles fine cake crumbs.
3. Add the milk and vanilla extract and process until the mixture comes together as a dough.
4. Scrape out, roll into a ball and cover in plastic wrap. Chill in the fridge for half an hour.
5. Preheat fan-forced oven to 150°C.
6. On a floured board roll out half the dough 4mm thick and cut circles with 6cm round cutters. Transfer biscuits to baking trays lined with paper.
7. Roll out remaining half of dough to the same thickness and cut out 6cm circles as before. Next, cut out the centre of each circle using the smaller heart shaped cutter. Transfer these to the remaining baking trays and make more with any leftover biscuit dough.
8. Bake in preheated oven for 10 minutes. Rotate trays to ensure even cooking and bake for a further 5-10 minutes until a pale golden colour.
9. Remove from oven. Leave to cool and firm up on the trays then transfer to wire racks to cool completely.
10. Spread the solid round biscuits with your favourite berry jam. Top each solid round biscuit with the cut out heart shaped one and press together lightly.
11. Place some icing sugar in your sieve and tap lightly over the biscuits to make a fine 'snow'
12. Transfer to a nice plate and present to your Mum with a nice cup of tea!

FROM THE MARKET

Butter — B.-d. Farm Paris Creek, Murray Valley Cheese
Lemons — Fat Goose, Virgaras Garden & Coinda
Milk — B.-d. Paris Creek, Murray Valley, & Fleurieu Milk
Jam — Ruby Spoon, Cottonville Farm