

Easter Biscuits

(Recipe from www.soulkitchencook.wordpress.com)

Made in the Air Fryer

Ingredients

- ½ cup or 110g softened butter (or alternative)
- ⅓ cup or 75g caster sugar
- 1 medium egg (separated)
- 3 tsp lemon juice
- ½ tsp oil of cassia
- 1 cup or 200g plain flour
- ½ tsp ground mixed spice
- ¼ cup or 50g dried mixed fruit
- 5 tsp milk
- extra caster sugar for sprinkling



Instructions

1. Set the oven to 160c
2. Cream together the butter and sugar, by mixing with a wooden spoon. If the butter is too hard you can soften it by popping in the microwave for 20 seconds.
3. Separate the egg yolk from the egg white, pouring the white into a separate bowl, and adding the yolk to the batter.
4. Add the lemon juice and oil of cassia and mix.
5. Sift the flour and mixed spice together and fold into the batter with a metal spoon, until it becomes more dough-like.
6. Stir in the dried fruit, adding milk to keep the dough mix moist.
7. Sit the dough in the fridge to rest for a while whilst you tidy up and clear the decks.
8. When the dough is firm, roll it out on a floured surface to a thickness of 6mm or ¼ inch.

9. Using a large round cutter, cut out your biscuits and place them on a liner
10. Brush each biscuit with the egg white, then pop into the oven for 5 minutes or until a light golden colour.
11. Whilst still hot sprinkle with caster sugar, then place onto a tray to cool.