



Hatching Egg biscuits

MAKES 14 **PREP** 10 mins plus chilling and cooling **COOK** 15 mins **DIFFICULTY** Easy

The whole family will love these colourful biscuits, and you can mix things up by swapping the white chocolate for dark or milk chocolate – or even dried fruit

What you'll need

115g unsalted butter, softened

50g golden caster sugar

2 tsp Dr. Oetker Sicilian Lemon Extract

200g plain flour

50g Dr. Oetker White Chocolate Chunks

For the decoration

250g Dr. Oetker Soft Fondant Icing, white

1 tbsp honey

Dr. Oetker Bright & Bold Sprinkle Mix



Method

1. Line two large baking trays with baking parchment. In a bowl, beat the butter and sugar together until soft and creamy. Stir in the Dr. Oetker Sicilian Lemon Extract, then stir in the flour and then the Dr. Oetker White Chocolate Chunks. Using your hands bring all the ingredients together to form a firm dough – if the dough doesn't come together easily, add 1 tsp of water.



Tip from Dr. Oetker

If you do not have white chocolate chunks you can leave them out or swap for dried fruit or other chocolate.

2. Place the dough on a lightly floured surface and knead gently until smooth. Roll it out to a thickness of ½cm, then using an egg-shaped cutter (about 8cm x 5cm in size), cut 14 egg shapes, re-rolling the dough as necessary.



Tip from Dr. Oetker

If you do not have an egg-shaped cutter you can make one out of card and cut the biscuit dough around it.

3. Arrange the biscuits on the baking trays, spaced slightly apart, then prick the tops with a fork and chill for 30 mins. Meanwhile, heat the oven to 190C/170C fan/gas 5. Once chilled, bake the biscuits for 15 mins until lightly golden. Allow to cool for 5 mins, then transfer to a wire rack to cool completely.

4. On a surface lightly dusted with icing sugar, knead the white Dr. Oetker Soft Fondant Icing until it is soft and pliable. Roll it out to a thickness of approx. ½cm, then using the same egg cutter you used for the biscuits, cut 14 egg shapes out of the fondant. Using either a knife or a fluted edge cutter, cut each fondant egg in half to create a cracked egg effect. You can cut each fondant egg slightly differently for a different effect on each biscuit.

5. Brush each biscuit with honey, then place the cut fondant onto them – there should be some biscuit not covered where you've cut the fondant away. Pour the Dr. Oetker Bright & Bold Sprinkle Mix sprinkles on the uncovered parts (if they don't stick, brush with a little more honey). Your biscuits are now ready to enjoy!