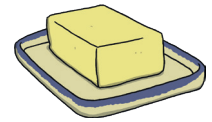


How to Make... Eid Biscuits



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Ingredients:

250g soft butter

140g caster sugar

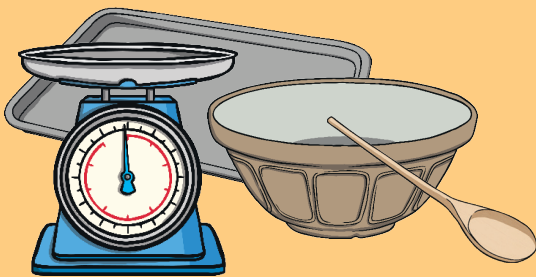
300g plain flour

1 egg yolk

2 tsp vanilla extract



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Equipment:

Oven

Mixing bowl, wooden spoon

Weighing scales

Sieve

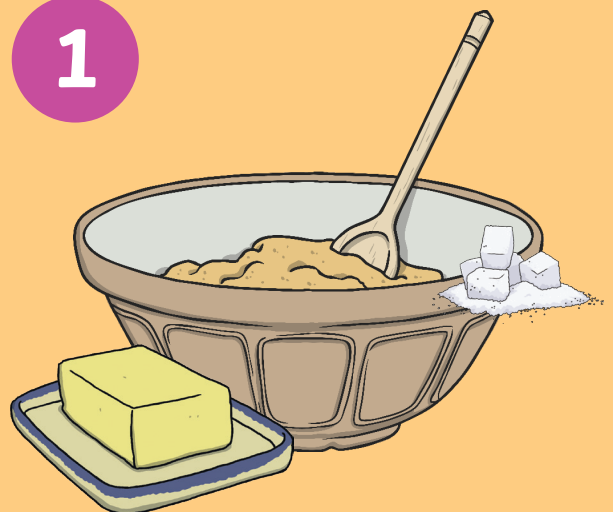
Greaseproof paper

Baking tray

Cooling rack

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1



Mix the butter and sugar together in a large bowl using a wooden spoon.

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2



Add the egg yolk
and vanilla extract.

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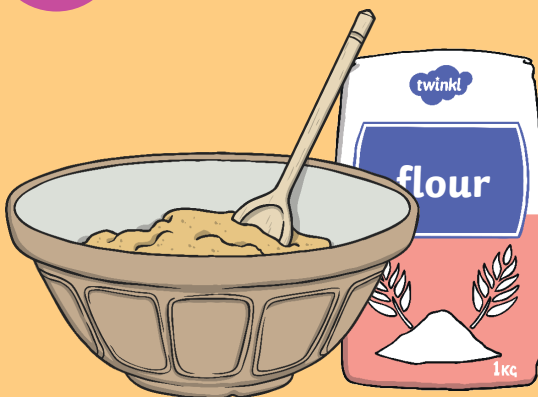
3



Mix all of the
ingredients together.

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4



Stir the flour into
the mixture.

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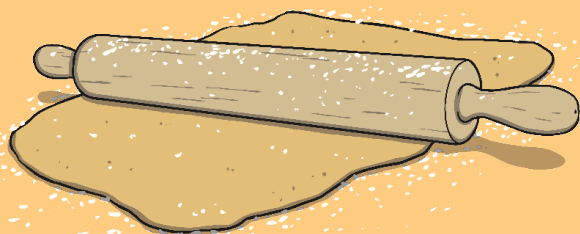
5



Mix everything together. You
may have to use your hands,
so make sure they are clean!

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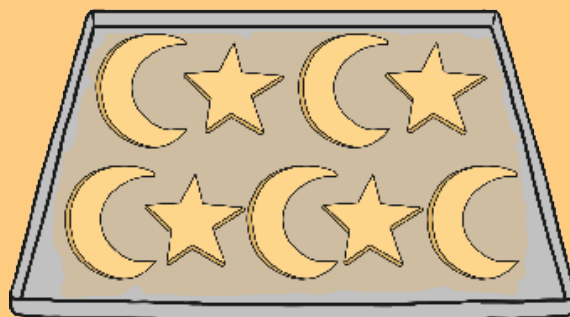
6



Dust a clean surface and roll out your mixture evenly.

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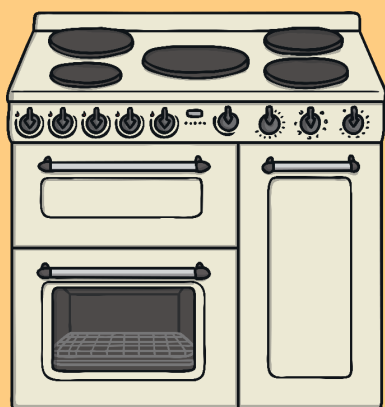
7



Cut out your biscuits and put them onto greaseproof paper on a baking tray.

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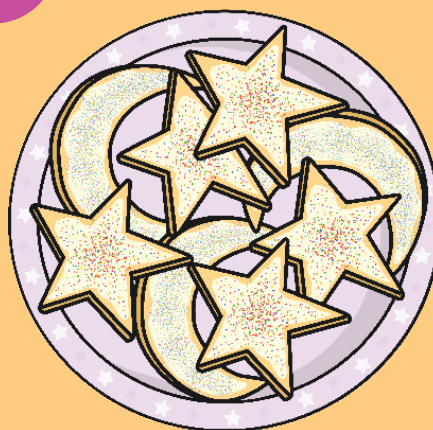
8



Put in a pre-heated oven and bake at 180°C (160°C in a fan oven) or gas mark 4, for 15 minutes.

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9



Leave the biscuits to cool, then decorate them!

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