

Happy Valentine's Day!

**HOW TO MAKE YOUR OWN
VALENTINE'S DAY BISCUITS**



A step by step guide

Valentines Day Biscuits

WHAT YOU WILL NEED:

Ingredients

225g self-raising flour

100g butter

110g sugar

Grated rind and juice of half a lemon

1 egg

Icing

Sprinkles for decorating

Equipment

Oven

Mixing bowl

Rolling pin

Grater

Wooden spoon

Baking tray

Biscuit cutter

Sieve



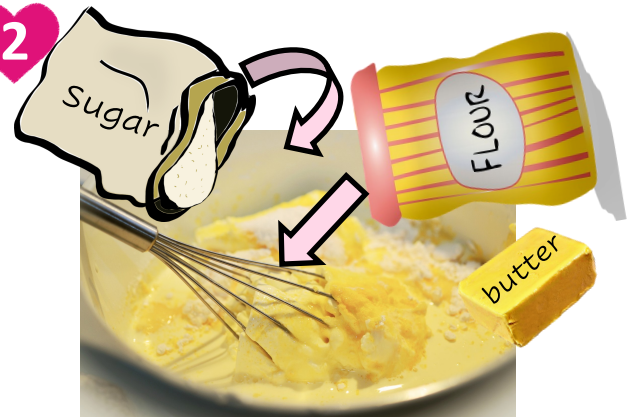
Valentine's Day Biscuits

1



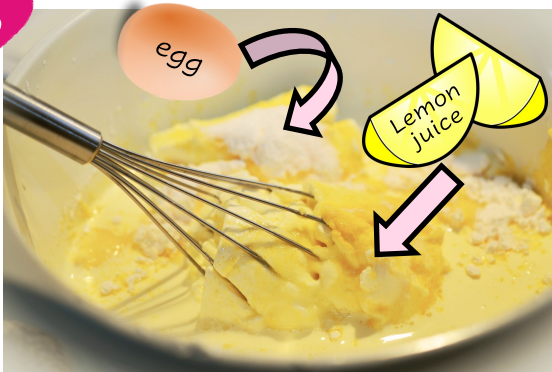
Warm up the oven, set the temperature dial to 180C.

2



In a large bowl mix together the flour and sugar, then rub in the butter.

3



Add the juice and rind of a lemon and just enough egg to make a stiff dough.

4



Place the dough on a floured surface and roll out thinly, then cut out heart shapes using the cutters.

5



Carefully place the biscuits onto a greased baking tray and bake in the oven for 15 minutes. When the time is up remove the biscuits from the oven, allow to cool.

6



Once the biscuits have been cooled, have lots of fun decorating them with icing and sprinkles.

