



EASTER WINDOW BISCUITS



INGREDIENTS

- 250 g flour
- 125 g soft butter
- 70 g sugar
- 1 pc. egg
- 1 pc. sachet of vanilla sugar
- 1 TSP baking powder
- 1 pinch of salt
- ½ pcs. Cavendish & Harvey Tropical Fruit Bonbons
- A larger round or oval cookie cutter and a smaller cookie cutter in the shape of a rabbit shape.

PREPARATION

- Take the butter out of the fridge and cut into small pieces. Use a meat tenderiser, for example, to turn the sweets into fine sugar crystals in a freezer bag.
- Place all the ingredients (except the candy crystals and butter) in a mixing bowl. Knead and mix in the butter pieces until a smooth dough is formed.
- Now preheat the oven to 200 degrees Celsius.
- Line a baking tray with baking paper and roll out the dough on the work surface to a thickness of 0.5 cm thin on the work surface. Use the larger cookie cutter to cut out circles, then cut out bunnies using the bunny cutter. Place them on the baking tray. Roll out the the remaining dough again or bake the bunny biscuits with it.
- Now place the crushed sweets in the rabbit holes and fill them completely. For hanging the biscuits, pierce them with a skewer to hang them up.
- Bake in the oven for 10-12 minutes and leave to cool on the tray.