



Greek Easter Biscuits

INGREDIENTS:

- 1kg flour
- 4 eggs, room temperature
- 350g sugar
- 350g butter, room temperature
- 60ml orange juice
- 30g baking powder
- 1 orange rind, grated
- Egg wash, 1 egg beaten with 1 tbsp. water and a few drops of vanilla essence

METHOD:

1. Preheat oven to 180°C
2. In a mixer, beat the butter and sugar until very creamy
3. Add the eggs one at a time and continue beating for 4 minutes. Add the orange rind, orange juice and mix until well combined
4. In a separate bowl, sift the flour and the baking powder together.
5. Add the butter mixture and gently combine. This will create a very soft dough.
6. Take small ball of dough (approx. 1 tbsp) and roll into long 'snakes' then shape into biscuits. Place on a baking tray and brush with egg wash before placing them in the oven for 30 minutes or golden brown.

