

How to Make...

Valentine Heart Biscuits



Easy, fun biscuits for a tasty Valentine treat!

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Valentine Heart Biscuits

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

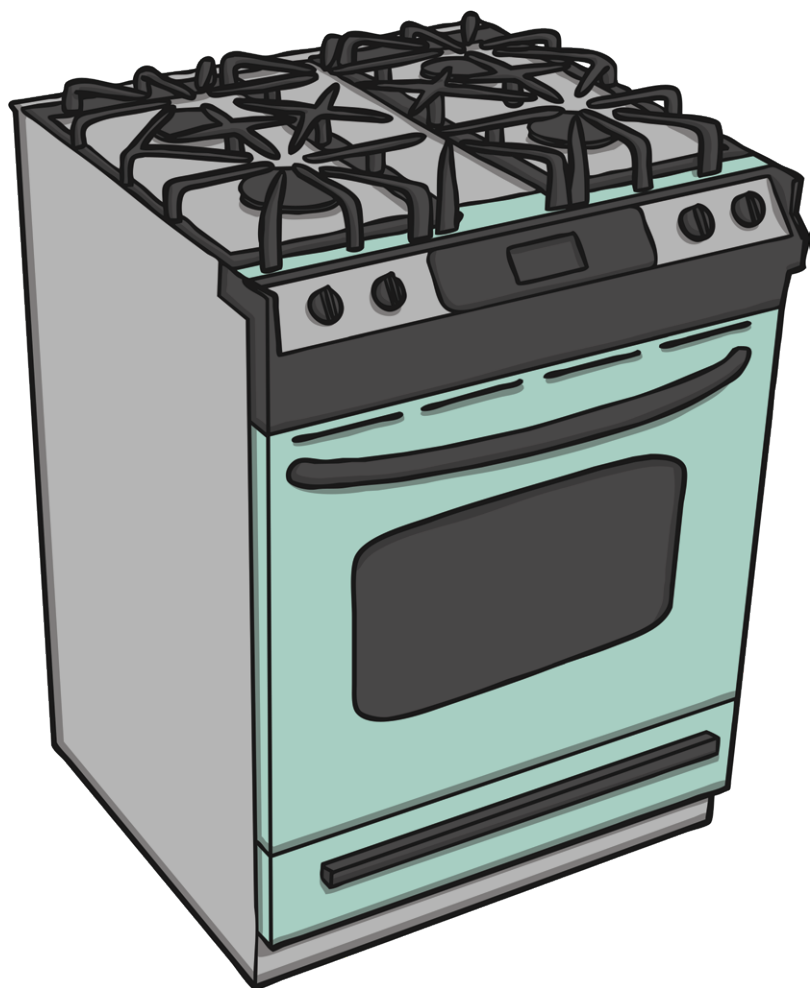


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Valentine Heart Biscuits



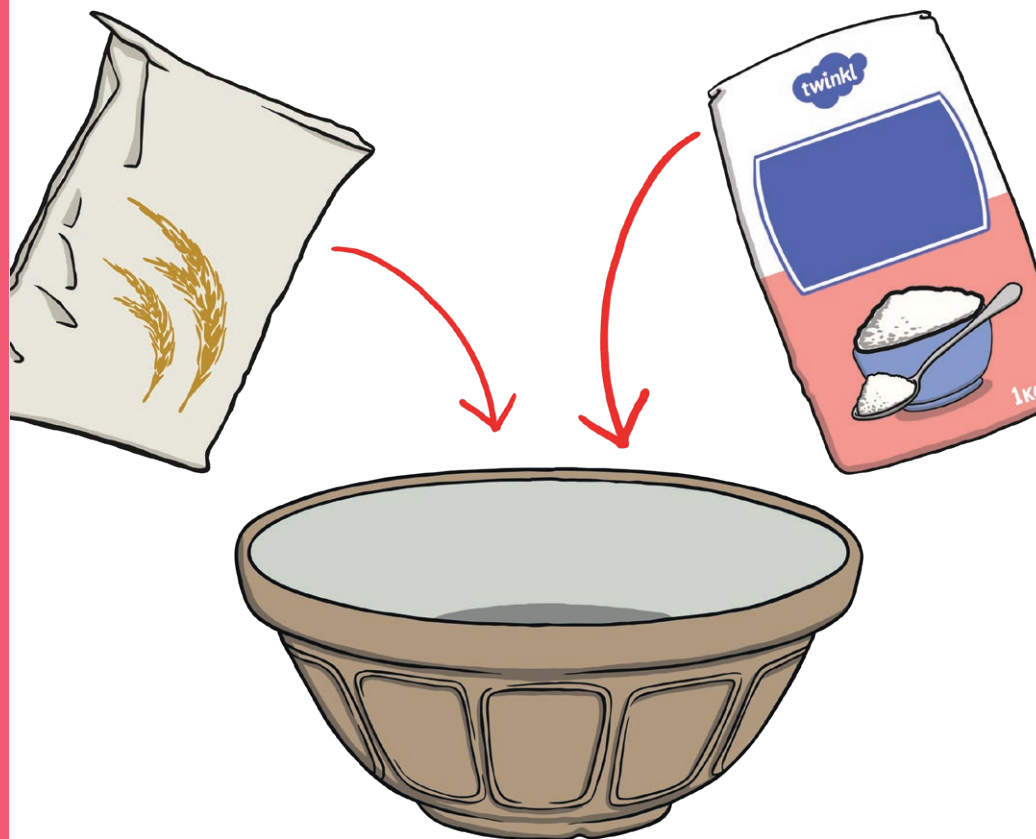
Heat the oven to 180°C.



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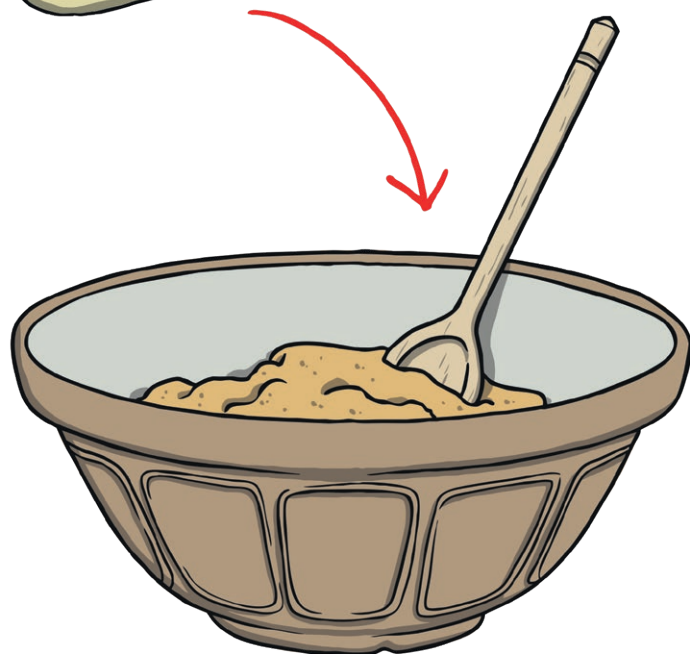
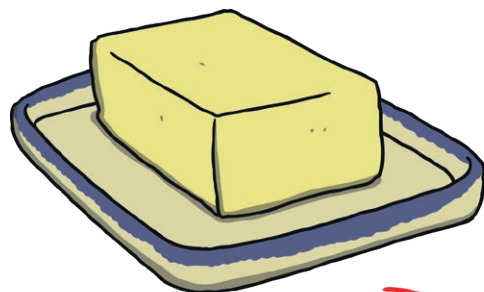
Mix together the flour and the sugar.



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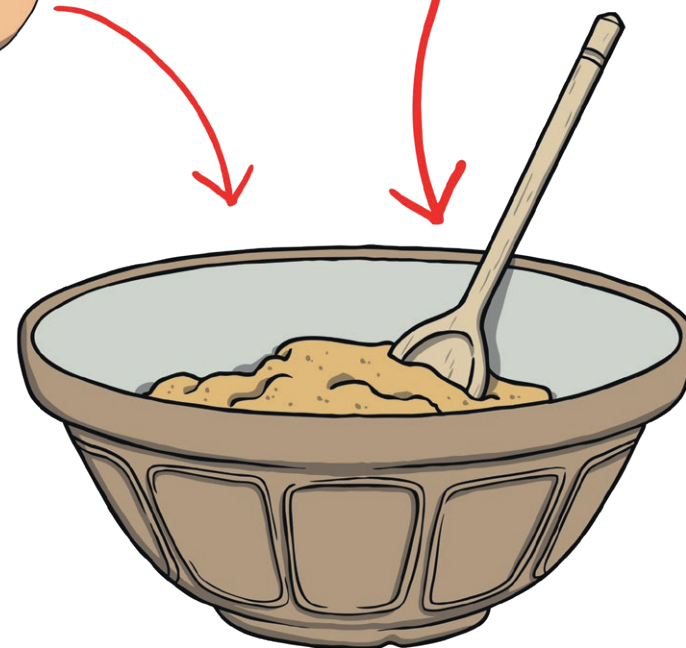
Rub in the butter.



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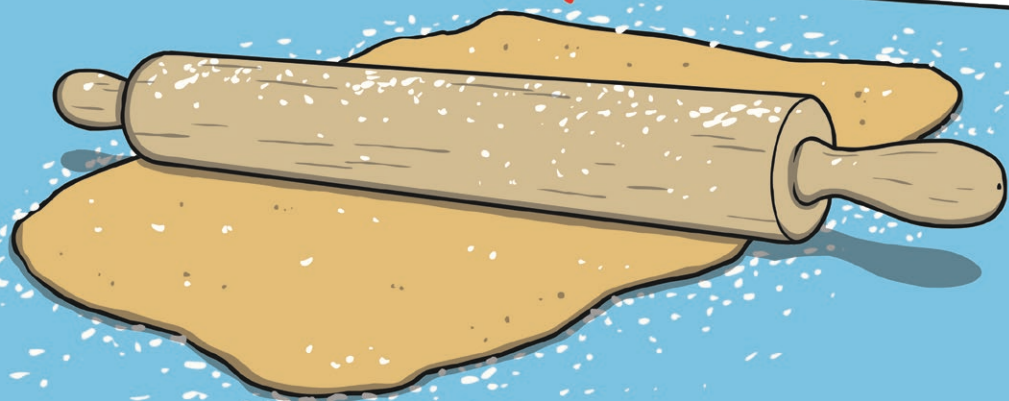
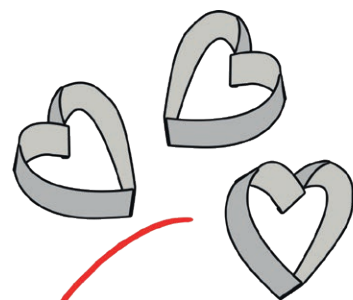
Add the lemon juice and rind.
Then, add just enough egg to
make a stiff dough.



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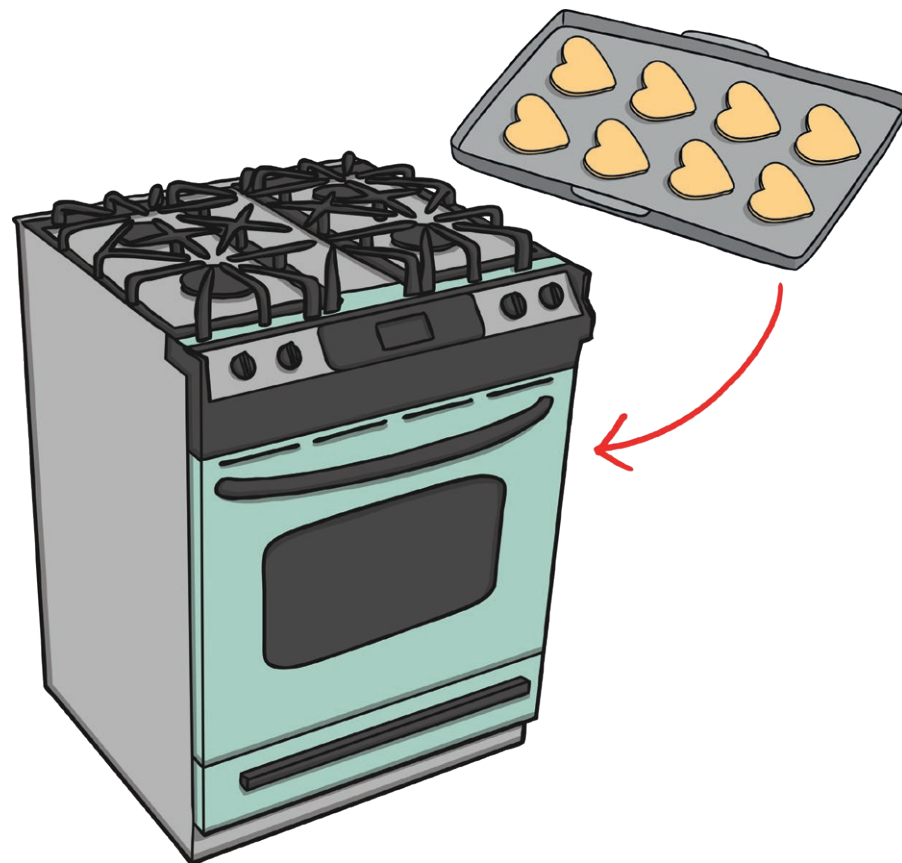
Roll out thinly and cut into heart shapes using cutters or a heart template.



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Put the biscuits onto a greased baking tray and bake for 15 minutes at 180°C.



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Allow the biscuits to cool before decorating with icing and sweets.

