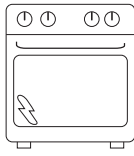
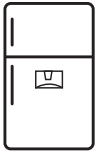


EASY PEASY BISCUITS

(YOU CAN CALL THEM COOKIES IF YOU WANT)



Messy Rating:
4/5

TOOLS

MEASURING
CUPS



MEASURING
SPOONS



ELECTRIC
MIXER



FINE GRATER
OR ZESTER



or



2 BAKING TRAYS



SPATULA



OVEN MITT



BAKING PAPER



ROLLING PIN



SIFTER



or



PLASTIC
FOOD WRAP



COOKIE OR
BISCUIT CUTTER



INGREDIENT LIST

BUTTER

1/2 cup butter, softened



CASTER SUGAR

1/2 cup caster sugar



EGG

1 egg



LEMON

1 small lemon



PLAIN FLOUR

1 1/4 cups plain flour



METHOD

1. Wash your hands with soap for twenty seconds.

2. Clear your cooking area.

3. Prepare your ingredients.



4. Prepare your tools.



5. Grate the lemon on a fine grater or zester until you have 2 teaspoons of zest. Only grate the yellow part of the lemon, stop when you see the white under the yellow.



6. Put the butter and sugar in the mixing bowl.



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7. Use the electric mixer and beat until light and fluffy.



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8. Add egg and lemon rind.
Continue beating.



-
9. When egg is combined, sift flour over the mixture.



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10. Use a spatula, or a wooden spoon, to stir the flour into the mixture.



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11. Use the sifter to sprinkle a little bit of flour on the bench.



12. Knead the mixture until it forms a nice smooth dough.



13. Shape it into a round, flat disc.



14. Wrap the dough in plastic wrap.



15. Put it in the fridge for thirty minutes or until firm.

16. Preheat the oven to
180°C/350°F

17. Line two baking trays with
baking paper.



18. Sprinkle more flour on the bench.



-
19. Use the rolling pin to roll out the dough until it is 5mm/.25" thick.



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20. If it's too sticky, sprinkle it with some flour.



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21. Using a cookie or biscuit cutter cut shapes from your dough.
If you don't have any cutters, you can use a glass upside down.

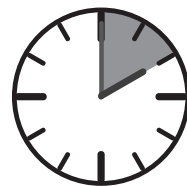


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22. When there's no more room to cut out shapes, squish your dough back together, and reroll it again. Keep doing this until you use up all your dough.

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23. Place the cut out biscuits on the lined baking trays.



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24. Put into preheated oven. After 10 minutes, swap the trays around.



25. Let cook for another 6 or 8 minutes. You can tell when they're ready because they smell delicious! They should be a pretty golden colour.



26. Once you take them out of the oven, let cool for about 10 minutes.



27. Now you can eat them!



28. Don't forget to take a photo or video to show us your biscuits!

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NOTES

Some photos provided by [freefoodphotos.com](https://www.freefoodphotos.com)

I use the Tasty measuring cups & spoons available from Big W (Australia) RRP\$12
They come in an assorted array of colours, but for the “cooking show” I use the following:

- Green - 1 Cup | 1 Tablespoon
- Light Blue - 1/2 Cup | 1/2 Tablespoon
- Red - 1/3 Cup | 1 Teaspoon
- Yellow - 1/4 Cup | 1/2 Teaspoon
- Blue - 1/8 Cup | 1/4 Teaspoon

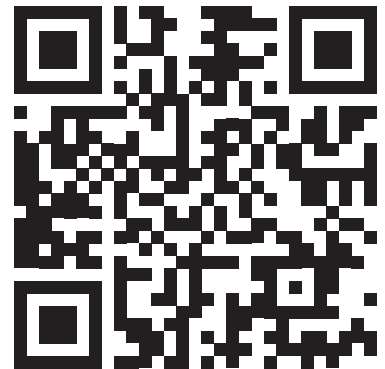
* Note: If you order online, they will send you random colours. You will need to get someone to go instore to purchase the correct arrangement of colours.

Recipe video can be found here:

<https://youtu.be/WprVbcdKf9w>

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