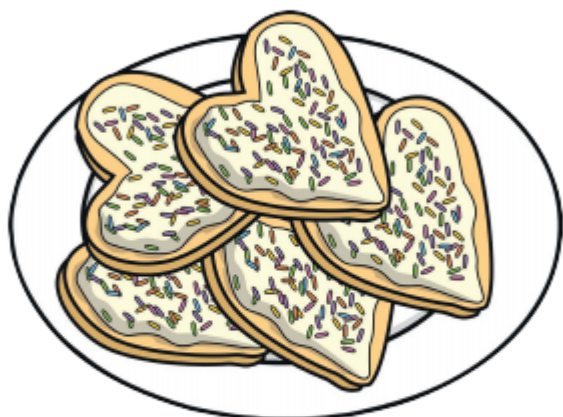


How to Make... Valentine Heart Biscuits



Easy, fun biscuits for a tasty
Valentine treat!



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

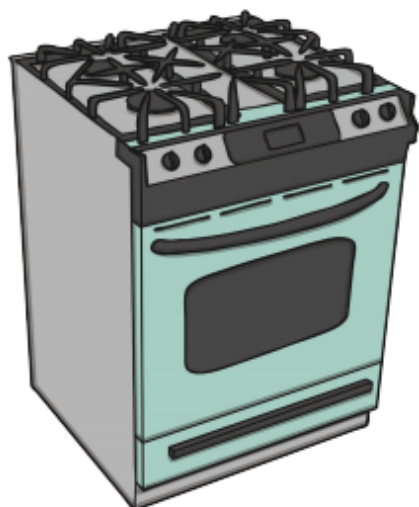
Equipment

- Oven
- Mixing bowl
- Rolling pin
- Grater
- Wooden spoon
- Baking tray
- Biscuit cutter
- Sieve



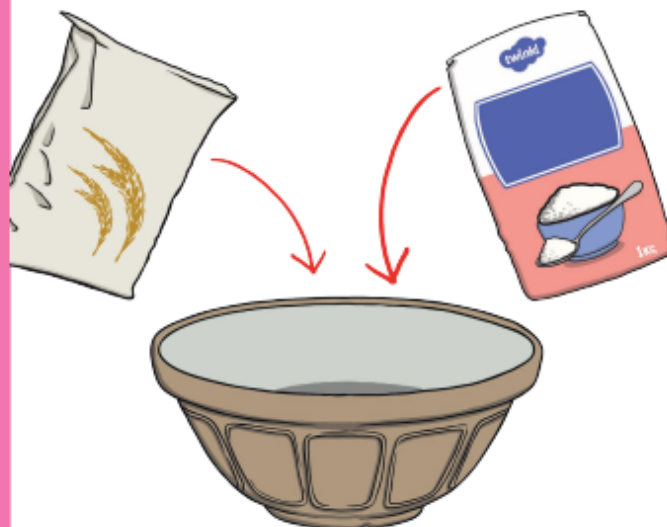
Step 1

Heat the oven to 180°C.



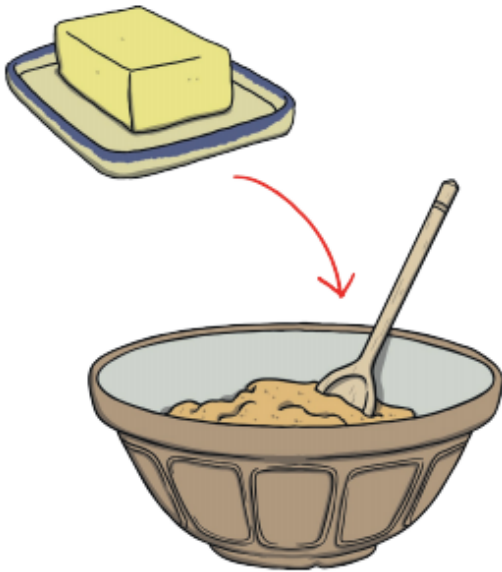
Step 2

Mix together the flour and the sugar.



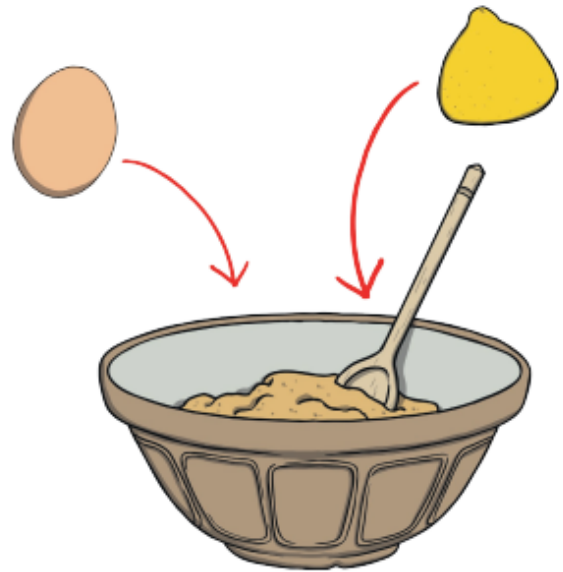
Step 3

Rub the butter.



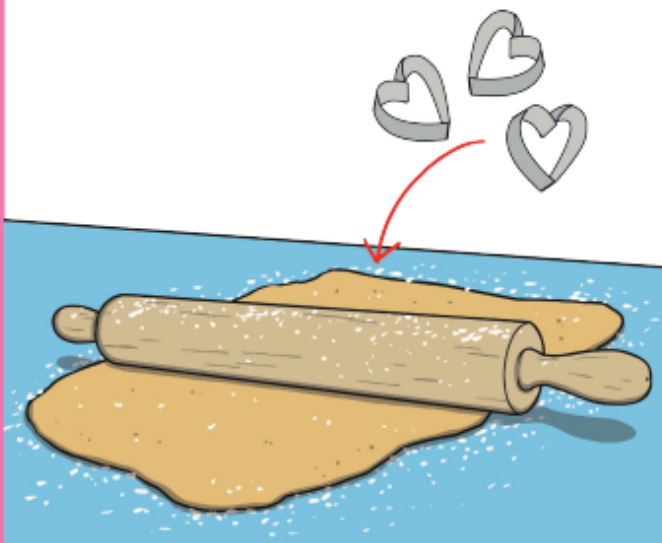
Step 4

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



Step 5

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



Step 6

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

