

Bake the Easter Story



Ingredients

For the dough:

220g butter
200g sugar
1 egg
1 tbsp vanilla essence
2tsp baking powder
380g plain flour
Extra flour for rolling

For the icing:

125g icing sugar
15ml water

Method

1. Cream (mix) the butter and sugar together.
2. Add the egg and vanilla and mix well until the mixture is light and fluffy.
3. Add the flour and baking powder and stir them in. The dough should now be firm.
4. If it's too wet, add a bit more flour. If it's too dry, add a little milk, water or vanilla (start with a teaspoon).
5. Squash the mixture into a large ball.
6. Spread flour over the surface and your rolling pin.
7. Roll out your dough until it's about half a centimetre thick.
8. To make the tomb: cut out a big semicircle of dough (about 15cm wide and 10cm high). Then about half way along the flat edge, cut out a small semicircle (about 5cm high) to be the entrance to the tomb.
9. To tell the Easter story I also used: 5 people (Jesus, two criminals, Mary and an angel), 3 crosses, 1 circle (to be the stone)
10. You might want to add more characters or cut out your own shapes.
11. Bake the cookies for 8-10 minutes.
12. While the biscuits are cooling, mix the icing sugar and water together to make the icing.
13. Ice the biscuits once they are cool.

