

Easter Bunny Biscuits

Ingredients

100g/4oz butter or margarine

50g/2oz caster sugar

150g/6oz Loprofin mix

½ finely grated lemon rind

Currants

Oven: 300°F/150°C/Gas Mark 2

Method

1. Beat in the butter or margarine thoroughly in a bowl until really soft, and then gradually beat in the sugar a little at a time.
2. Finally, fold in the low protein flour mix and grated lemon rind.
3. Knead lightly until smooth.
4. Roll out the dough on a floured (with low protein mix) surface to about ¼" thickness.
5. Cut with a rabbit shaped cutter and place on a greased baking sheet.
6. Press currants into the head for the eyes.
7. Bake for about 25 minutes until firm.

This recipe was provided by Nutricia Metabolics

