



Whitworths

Cranberry & White Choc Easter Bunny Biscuits



INGREDIENTS

- 75g **Whitworths Little Jewel Cranberries**
- 125g unsalted butter
- 55g caster sugar
- 180g plain flour
- 150g white chocolate



 Makes 8  50mins  12-15mins

READY...STEADY...BAKE

- ♥ Preheat your oven to 180°C / fan 160°C/gas mark 4.
- ♥ Cream the butter and sugar together until pale and fluffy.
- ♥ Stir in the flour and cranberries until an even mix and dough.
- ♥ Flatten out into a rectangle, wrap in cling film, then chill in the fridge for 20 minutes.
- ♥ On a floured surface, roll out the chilled dough to 1cm thick then cut out using your favourite Easter cookie cutters.
- ♥ Place on a lined baking tray then bake in your preheated oven for 12-15 minutes, or until lightly golden.
- ♥ Once cooked, place onto a cooling rack and allow to cool completely.
- ♥ Melt 100g of the white chocolate over a pan of boiling water until just melted, heat for another minute, stirring continuously.
- ♥ Remove from the heat and stand for 30 seconds before vigorously stirring in the remaining chocolate until fully melted.
- ♥ Dip the cooled biscuits in the chocolate, or pipe on the designs.
- ♥ Allow the chocolate to set before serving.

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Happy Baking!