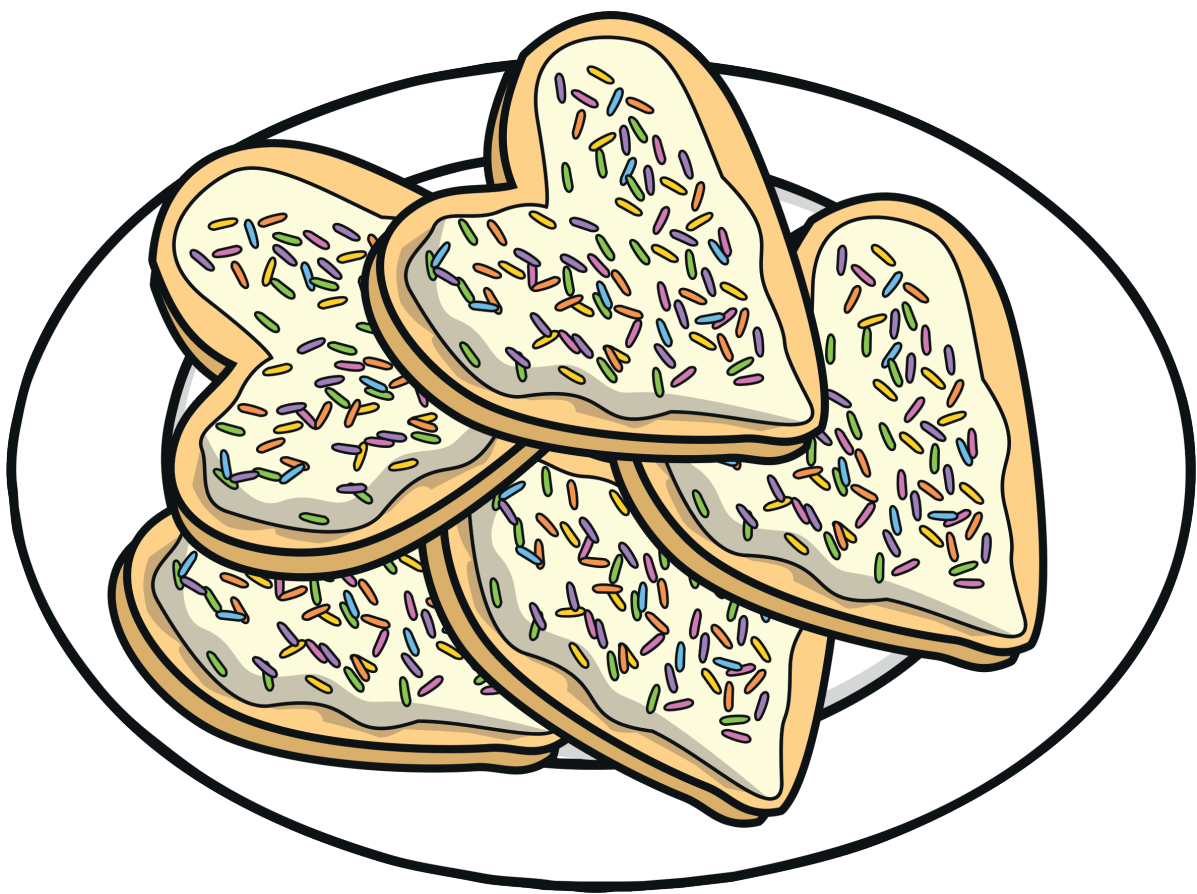


How to make...

# Father's Day Biscuits



Easy, fun biscuits for a tasty  
Father's Day treat!



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# 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

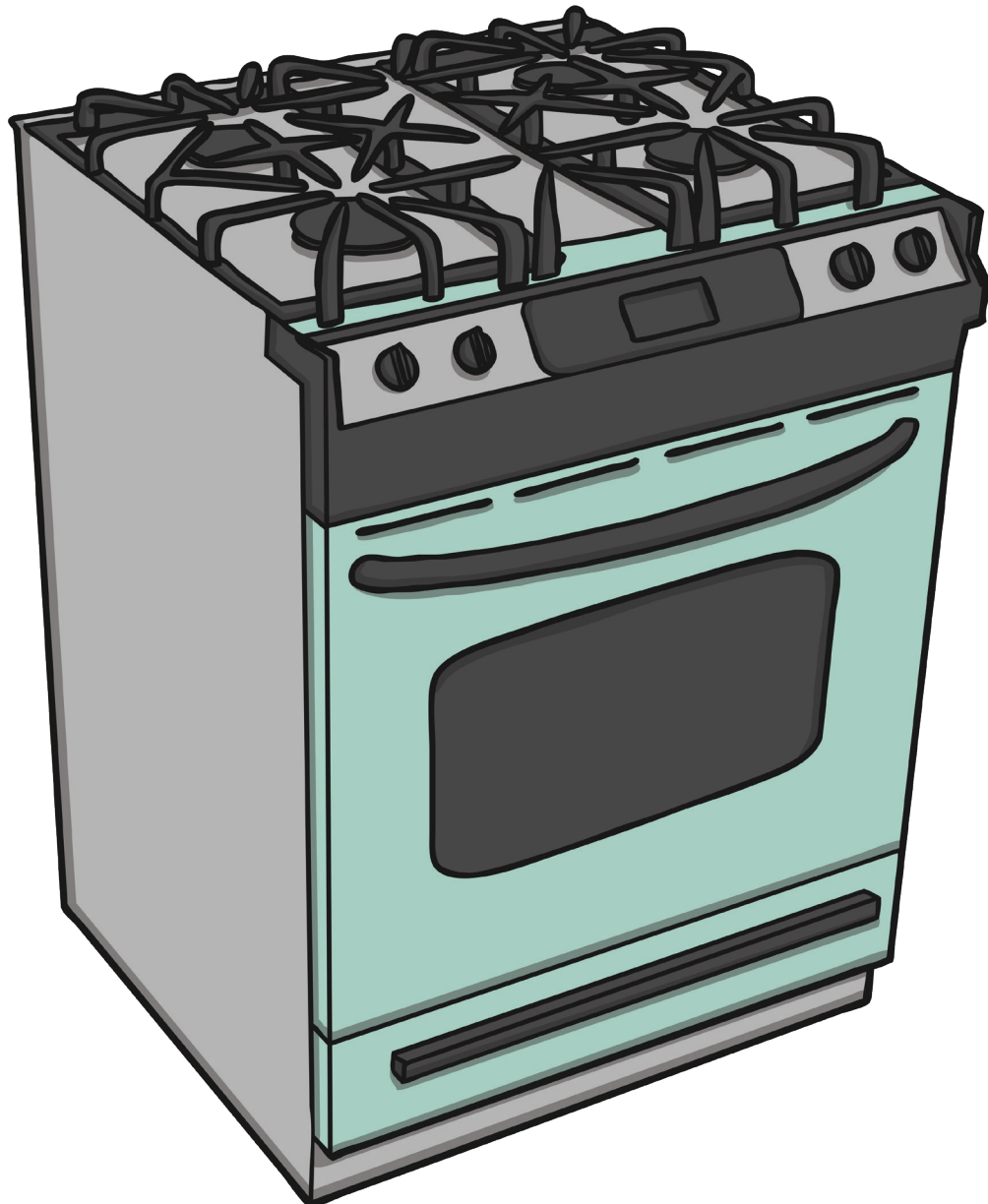
## Equipment

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



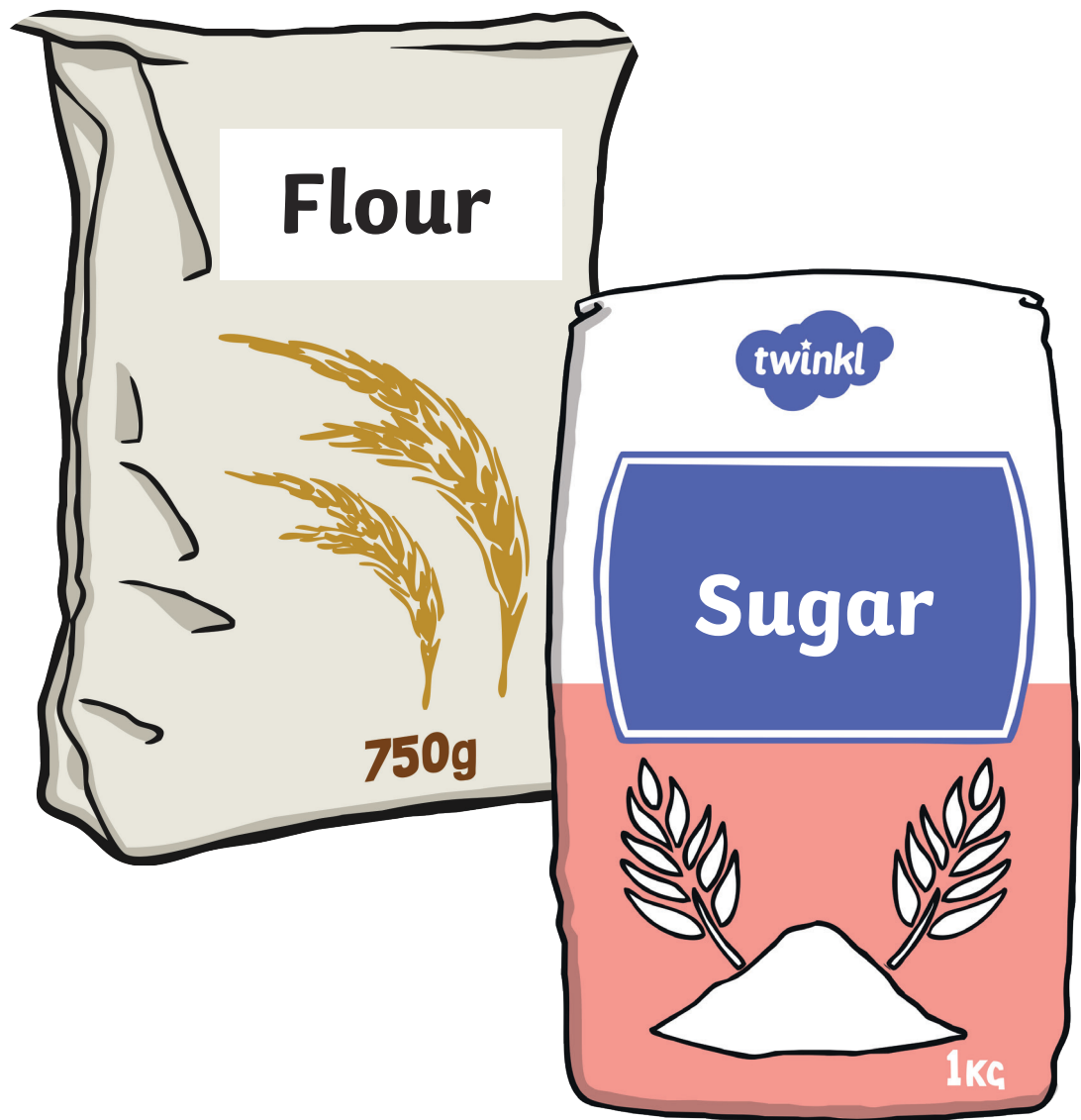
# Step 1

Heat the oven to 180°C.



## Step 2

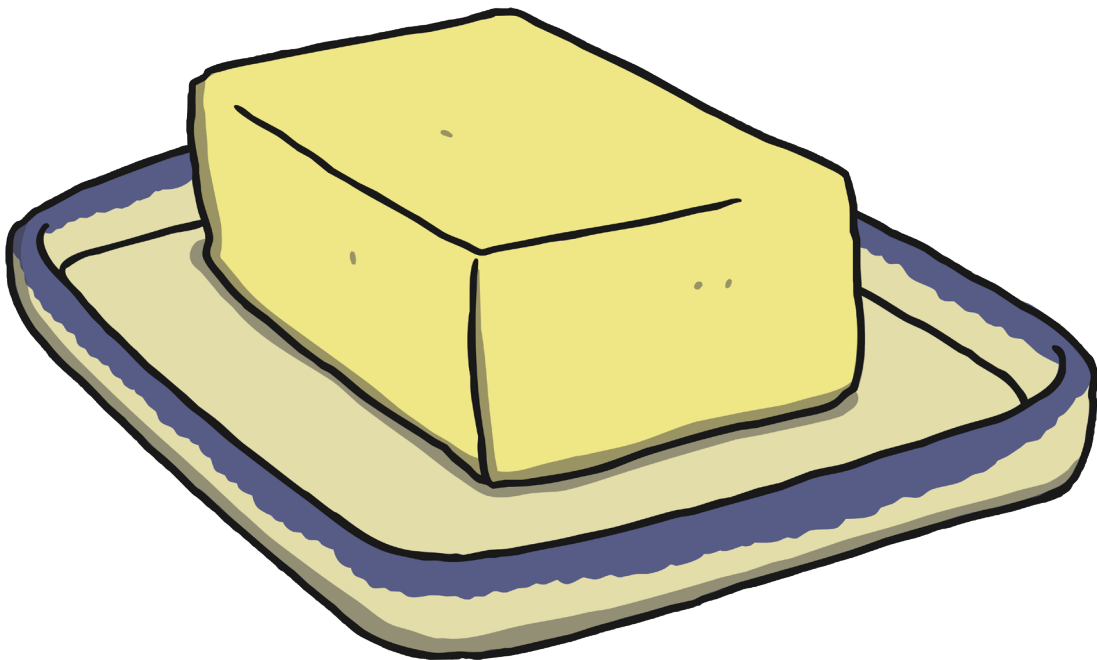
Mix together the flour and the sugar.



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## Step 3

Rub in the butter.



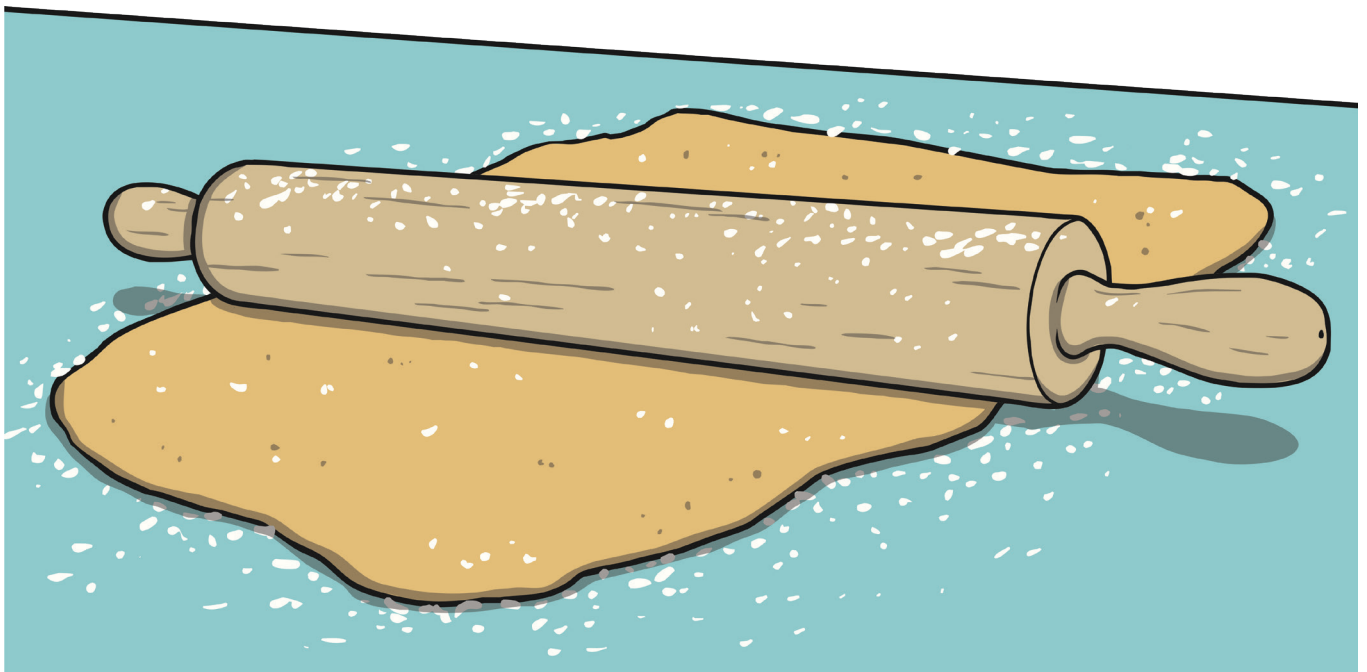
## Step 4

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



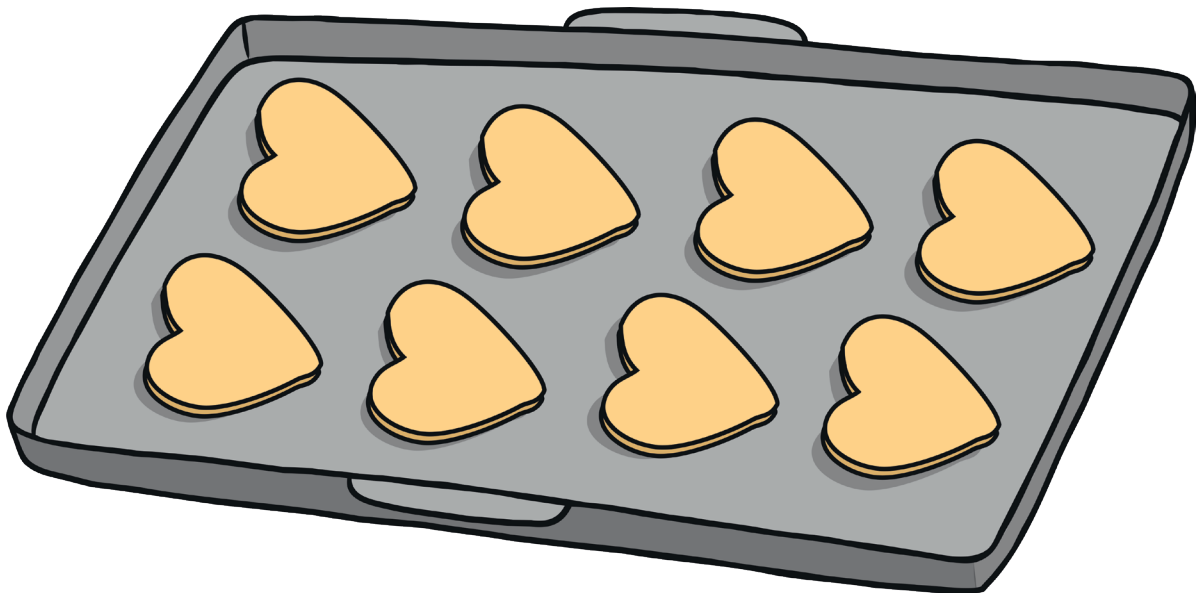
## Step 5

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.





## Step 7

Allow the biscuits to cool before decorating with icing and sprinkles.

