

EASTER BISCUITS RECIPE USING LOSELEY BUTTER

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Easter Biscuits with

Loseley Butter

Instead of giving friends and family Easter eggs this year, show them how much you care by baking delicious Easter biscuits. You can make these crumbly, buttery biscuits extra special by substituting the traditional currants with juicy blueberries just bursting with flavour. Not only are they incredibly moreish but they are also simplicity itself to make, especially if you use Loseley Summer Meadow Butter. This delicious Loseley butter is full of natural goodness and spreads straight from the fridge so it's ideal to use in baking. Why not bake an extra batch of these sweet treats and indulge yourself too!

Plain Flour 175g (6 oz)

Mixed Spice 1tsp

Loseley Summer Meadow Butter 110g (4oz)

Caster Sugar 110g (4 oz) plus extra for sprinkling

Lemon 1, grated rind

Wild Blueberries 75g (3 oz)

Egg 1, beaten

15minutes preparation time plus chilling

18 minutes cooking time

81 kcal per biscuit

4.1g fat per biscuit

Makes 24-26 biscuits

Dough is suitable for freezing

Suitable for vegetarians

Method

1. Sift the flour and spice into a large bowl. Add slivers of Loseley Summer Meadow butter and then rub

it in with your fingertips. Stir in the sugar, lemon rind and blueberries and then add the egg and mix to a firm dough.

2. Knead the dough briefly on a lightly floured surface and shape into a sausage about 20cm (8in) long and about 5cm (2in) wide. Wrap in cling film and chill in the fridge for an hour or in the freezer for half an hour.

3. 3. Preheat the oven to 180 C/ 350F/ Gas 4 and lightly grease a large baking sheet. Unwrap the chilled dough and cut into 5mm (1/4 in) thick slices. Put them on the baking sheet, spaced a little apart.

4. Bake the biscuits for 15-18 minutes until they are pale golden in colour. Cool on the baking sheet for a few minutes, sprinkle with a little caster sugar and then transfer the biscuits to a wire rack to cool.

Cook's tips

The wild blueberries in this recipe are semi-dried and they are available in the supermarkets along with other dried fruits.

Use currants or add orange rind if you like.

For a more fancy biscuit, roll out the dough and cut with a shaped cutter.

Loseley Summer Meadow Butter is packed in a 250gram tub and costs £1.29p.

Loseley Chilled Foods are available from the chilled cabinet of local independent grocers, Morrisons, Waitrose and now Iceland. Visit www.loseley.com for more information.

