

## Denby - Easter Egg Biscuits

### INGREDIENTS

400g plain flour

200g golden caster sugar

200g unsalted butter, softened

1 egg, beaten

1 tablespoon vanilla extract

### For the Chocolate Marble:

100g dark chocolate

50g golden blonde chocolate

50g white chocolate

### METHOD

1. Cream the butter and sugar in a large bowl, until light and fluffy.
2. Add the beaten egg and vanilla extract, briefly beat to combine.
3. Then gradually sift in the flour and stir until everything is well combined.
4. Wrap the biscuit dough in a re-usable food wrap and chill for an hour in the fridge.
5. Pre-heat the oven to 190°C / 375°F / Gas Mark 5.
6. Lightly dust your surface with flour and roll out your dough to about 3mm thick.
7. Use an egg cutter to create your biscuits and place on a baking tray lined with baking paper.
8. Bake for 12-14 minutes or until golden brown. Allow them to cool completely.
9. To create the marbled topping, you will need 3 different types of chocolate and 3 separate bowls. This is because each melts at a different rate.
10. Start by heating the dark (base chocolate) in the microwave for 30 seconds. Stirring between each interval. Repeat until almost melted.
11. Then melt the golden blonde and white chocolate, these will take less time.
12. Once all 3 are melted, pour the dark (base chocolate) into a Denby pasta bowl, add smaller quantities of golden blond and white chocolate and stir gently to create the marbled effect.
13. Take each of your biscuits and dip face down in the marbled chocolate. Then remove slowly at a slight angle so the excess chocolate drips off.

14. Set to one side on a sheet of baking paper and allow to set.

15. Make a creative Easter gift by arranging inside a Denby pasta bowl with a raffia nest.

SERVE ON:

A PASTA BOWL