



Ingredients

100g butter, softened
100g light soft brown sugar
1 large egg, beaten
vanilla extract
275g plain flour, sifted, plus extra for dusting

For the icing

1 large egg, separated
125g icing sugar, sifted
pink food colour gel (optional)

Bunny paw biscuits

Shaped like cute bunny paw prints, these easy Easter biscuits make a fun baking project to try with the kids or to make for friends and family. Little hands are ideal for rolling and shaping the simple vanilla biscuit dough and making the thumbprints ready for icing. White or pink icing looks most like traditional 'paws' but you could try any colour you like.

1. Cream together the butter and sugar in a large bowl, then add the egg and a few drops of vanilla extract and mix well. Add the flour and stir until the dough starts to come together then tip out onto a lightly floured work surface and knead gently until it forms a smooth ball of dough. Wrap in clingfilm and chill for 30 mins.
2. Divide the chilled dough into 20 pieces (each weighing about 25g). You will need 2 pieces of dough per biscuit. Roll the first piece into a smooth ball. Split the second piece into 3 and roll each into a small ball.

3. Line a baking tray with baking paper for the finished biscuits, then place another piece of baking paper on the work surface to shape them on (so that they don't stick). Take one of the larger balls and place on the paper. Use a little water to wet one side, then position the 3 smaller balls along this edge (to create the 'toes'), using the water to stick them in place.
4. Press down with the palm of your hand over all 4 balls to flatten them slightly – the overall biscuit should be about ½cm thick. Make indents for the icing in the middle of the paw and within each 'toe' using your thumb or forefinger. The biscuits will puff up quite a lot in the oven so make sure the indentations are quite firm – if the dough cracks, use a little water to help smooth it back into shape.
5. Transfer the shaped biscuit to the lined baking tray and repeat with the remaining dough. Cover the tray with clingfilm and place in the fridge to chill for another 30 mins.
6. Meanwhile, preheat the oven to gas 4, 180°C, fan 160°C. Bake the chilled biscuits for 30-35 mins until golden, then transfer to a wire rack and leave to cool completely.
7. To make the icing, place the egg white in a bowl and whisk gently until frothy (reserve the egg yolk for another recipe, see tip below). Whisk in the icing sugar gradually until fully incorporated and continue whisking for 5 mins or until the icing holds soft peaks. If using the food colour, stir through a few dots of the gel to reach your desired colour.
8. Use a teaspoon (or small piping bag) to carefully fill each indent in the cooled biscuits with the icing. You may want to tip or jiggle the biscuits to help the icing flow into the holes evenly. Leave the icing to set before serving.