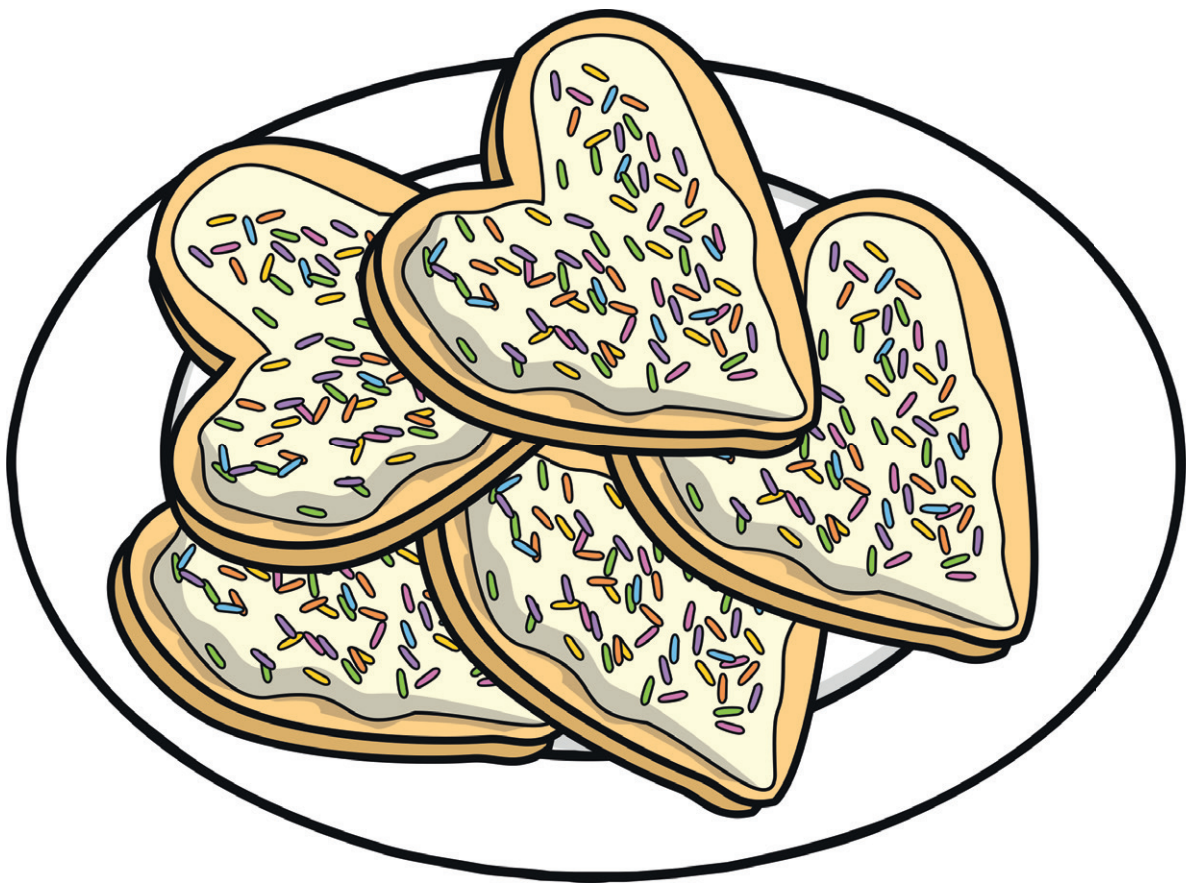


How To Make...

St Dwynwen's Day Biscuits



Easy, appealing biscuits,
perfect for St Dwynwen's Day

You will need:

Ingredients:

225g self-raising flour

100 butter

110g sugar

Skin and juice of 1 lemon, grated

1 egg

Icing

Sprinkles

Equipment:

Oven

Mixing bowl

Rolling pin

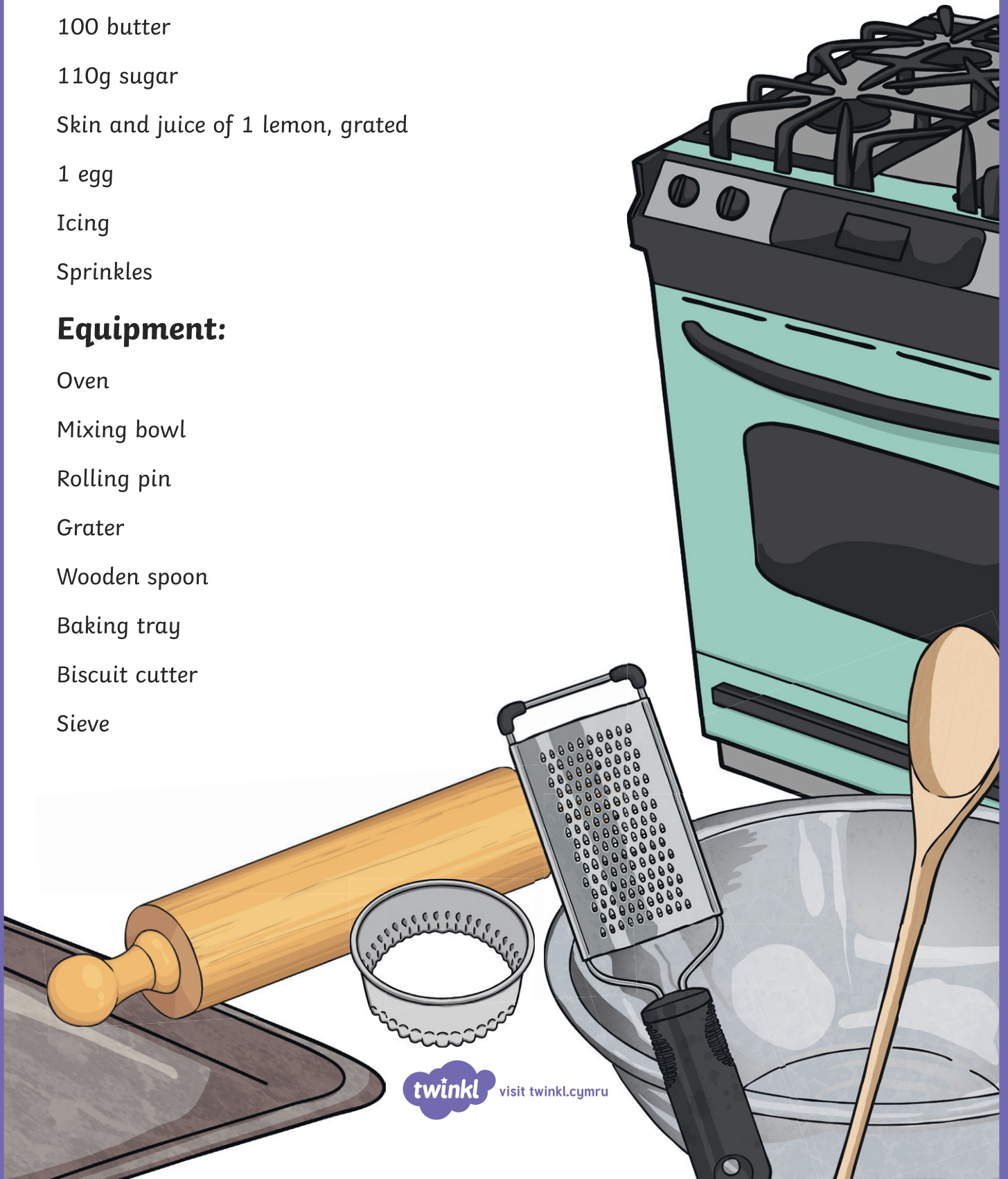
Grater

Wooden spoon

Baking tray

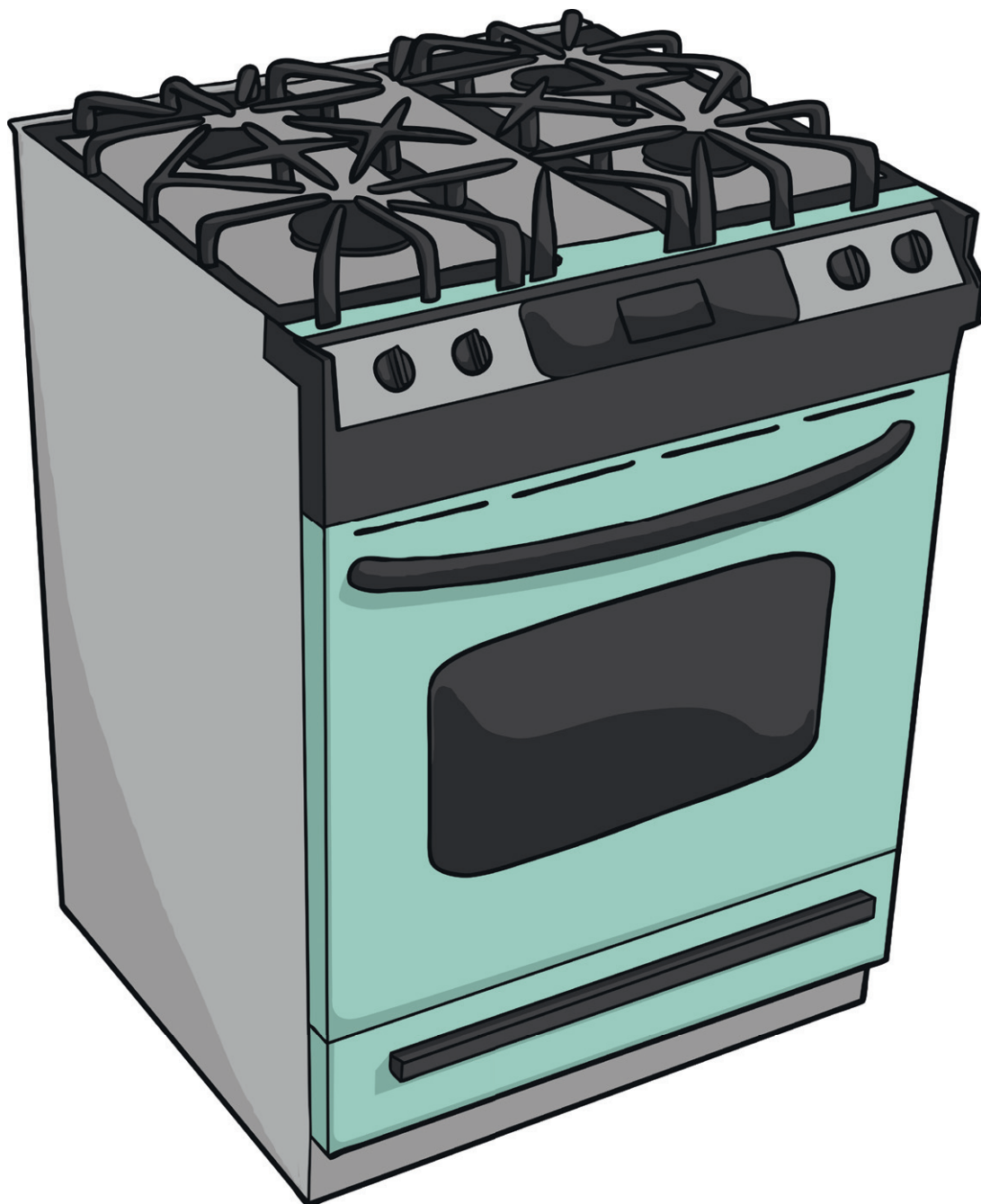
Biscuit cutter

Sieve



Step 1

Pre-heat the oven to 180°C



visit [twinkl.cymru](https://www.twinkl.cymru)

Step 2

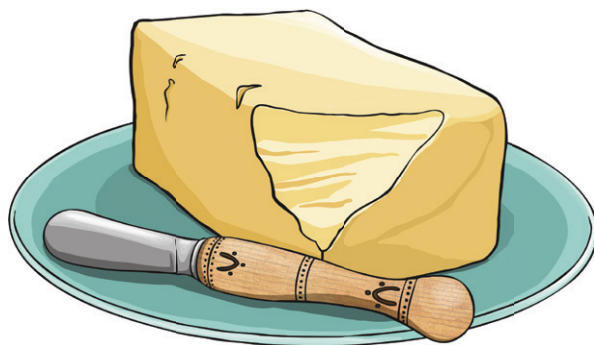
Mix the flour and the sugar in the bowl.



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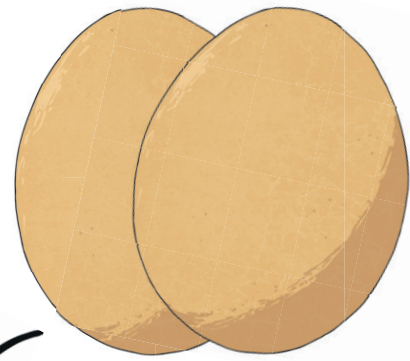
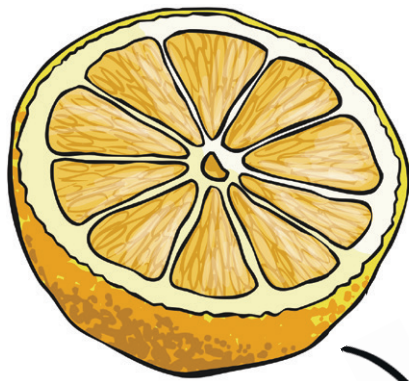
Step 3

Rub the butter into the mixture.



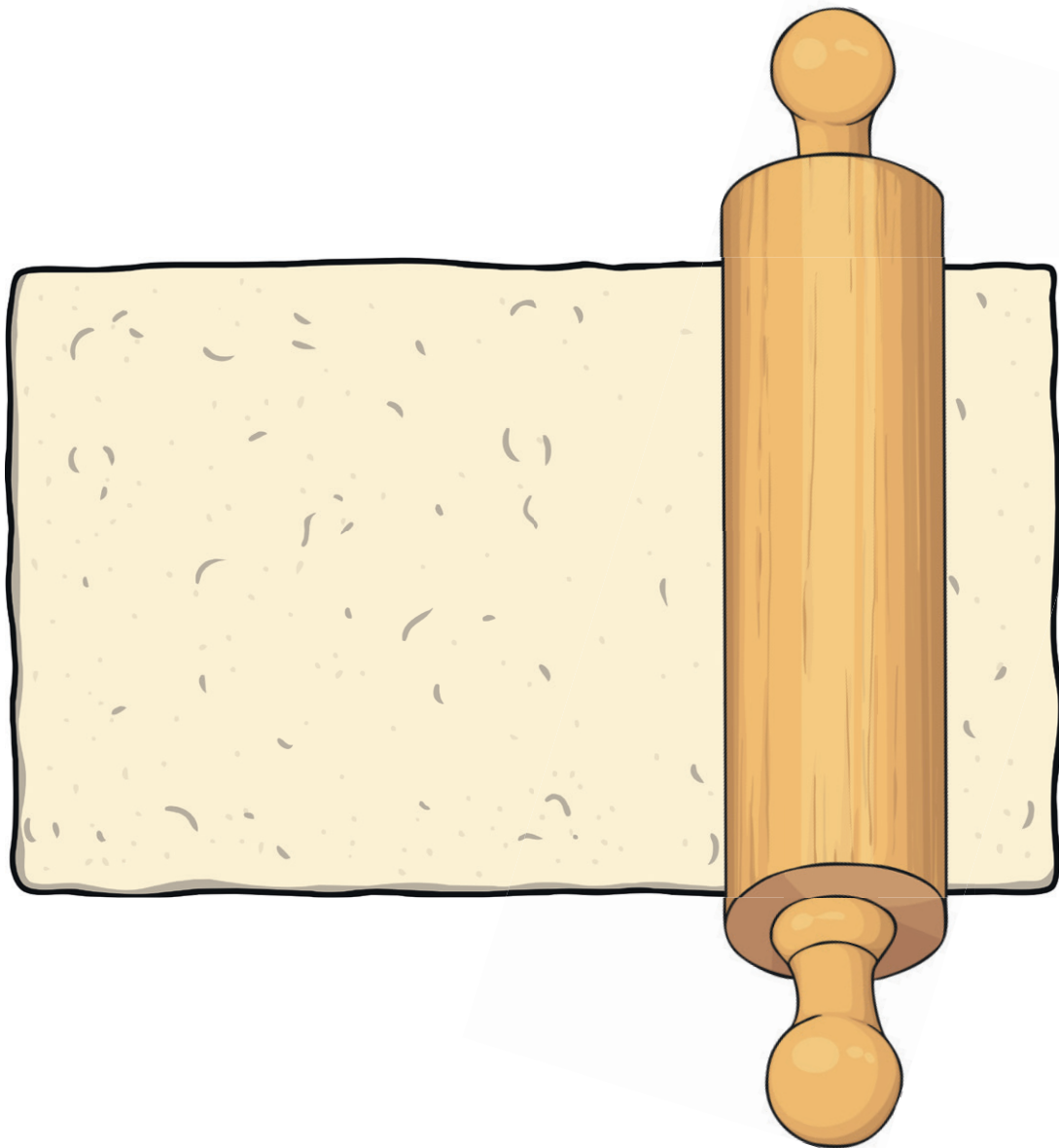
Step 4

Add the skin and juice of the lemon. Then, add enough of the egg to make a strong dough mixture.



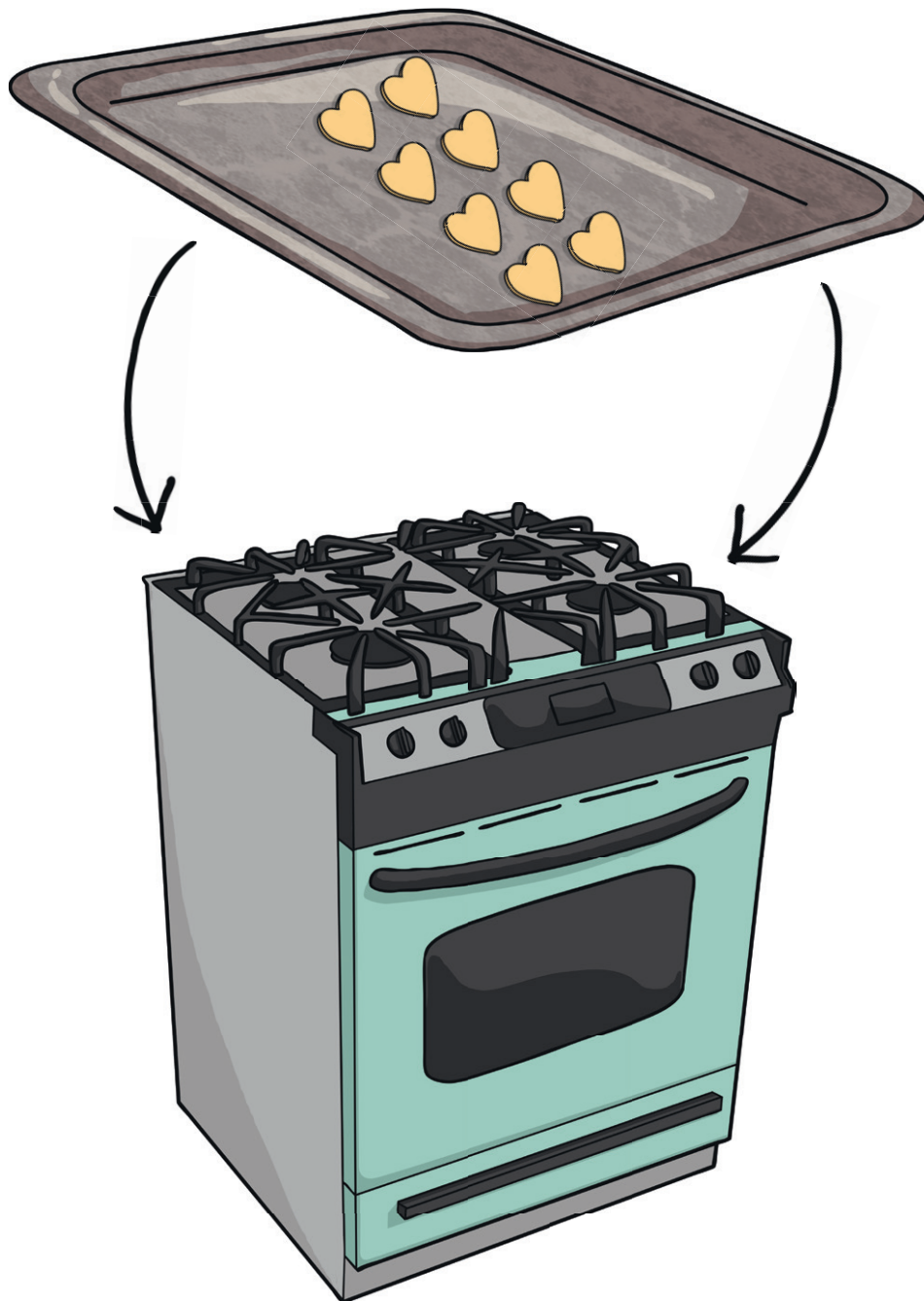
Step 5

**Roll the dough using the rolling pin until it is thin.
Use a biscuit cutter or a template to cut out heart shapes
from your dough.**



Step 6

Put the biscuits onto the greased baking tray, and cook them in the oven for 15 minutes at 180°C.



Step 7

Leave the biscuits to cool before you decorate them with icing and sweets.

