



Hazelnut Chocolate Easter Biscuits

(makes 20 biscuits)

Ingredients:

- 210g jar Bonne Maman Hazelnut Chocolate Spread
 - 210g self-raising flour
 - 70 ml milk
- Extra Hazelnut Chocolate Spread, coloured fondant and icing to decorate

Cooks Tips:

- Writing icing pens are widely available in supermarkets. They are an easy option to piping bags and simple for children to use.
- To make the bunny tails, stick a mini marshmallow onto the rabbits. Brush with a dab of water and sprinkle with desiccated coconut.

Method:

1. Heat the oven to 180°C, 160°C fan, gas 4. Line two baking trays with baking paper.
2. Put the Hazelnut Chocolate Spread and flour in a bowl and rub together until the mixture forms fine 'breadcrumbs'. Add the milk and stir with a wooden spoon until the dough starts to come together. Knead with your hands and make a smooth ball.
3. Roll the dough out between two sheets of baking paper to the thickness of a pound coin. Stamp out shapes using a variety of cutters.
4. Bake the biscuits for 7-10 minutes depending on size. The dough should just be firm to the touch. Leave to cool a little on the baking sheet then lift off onto a cooling rack.
5. Roll out the coloured fondant slightly thinner than the biscuit dough. Stamp out the same number of shapes.
6. Spread the cold biscuit bases with a little Hazelnut Chocolate Spread and press the corresponding icing shape on top. Decorate with extra fondant shapes and piped icing.

