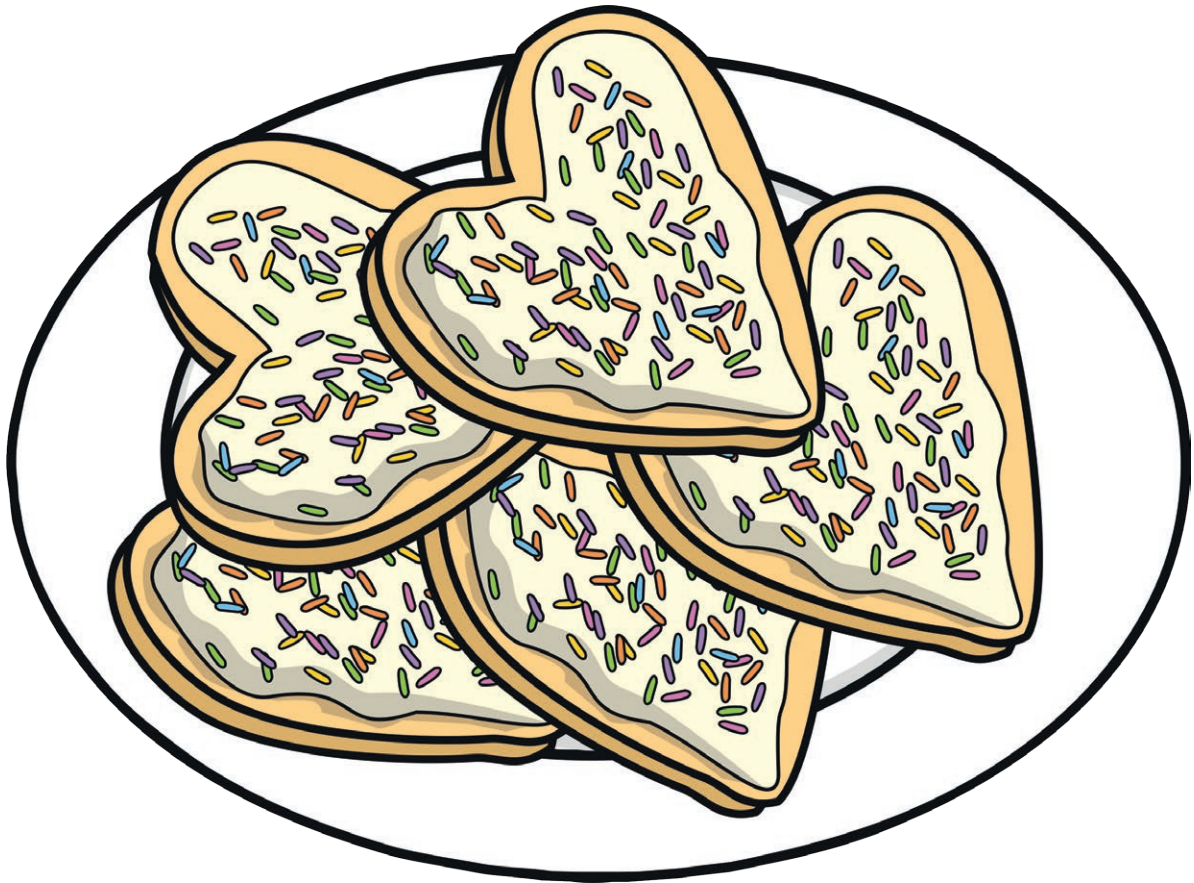


# How to Make...

## Valentine Heart Biscuits



Easy, fun biscuits for a tasty  
Valentine treat!

# You will need:

## Ingredients

225g self-raising flour

100g butter

110g sugar

Grated rind and juice of half a lemon

1 egg

Icing

Sprinkles for decorating

## Equipment

Oven

Mixing bowl

Rolling pin

Grater

Wooden spoon

Baking tray

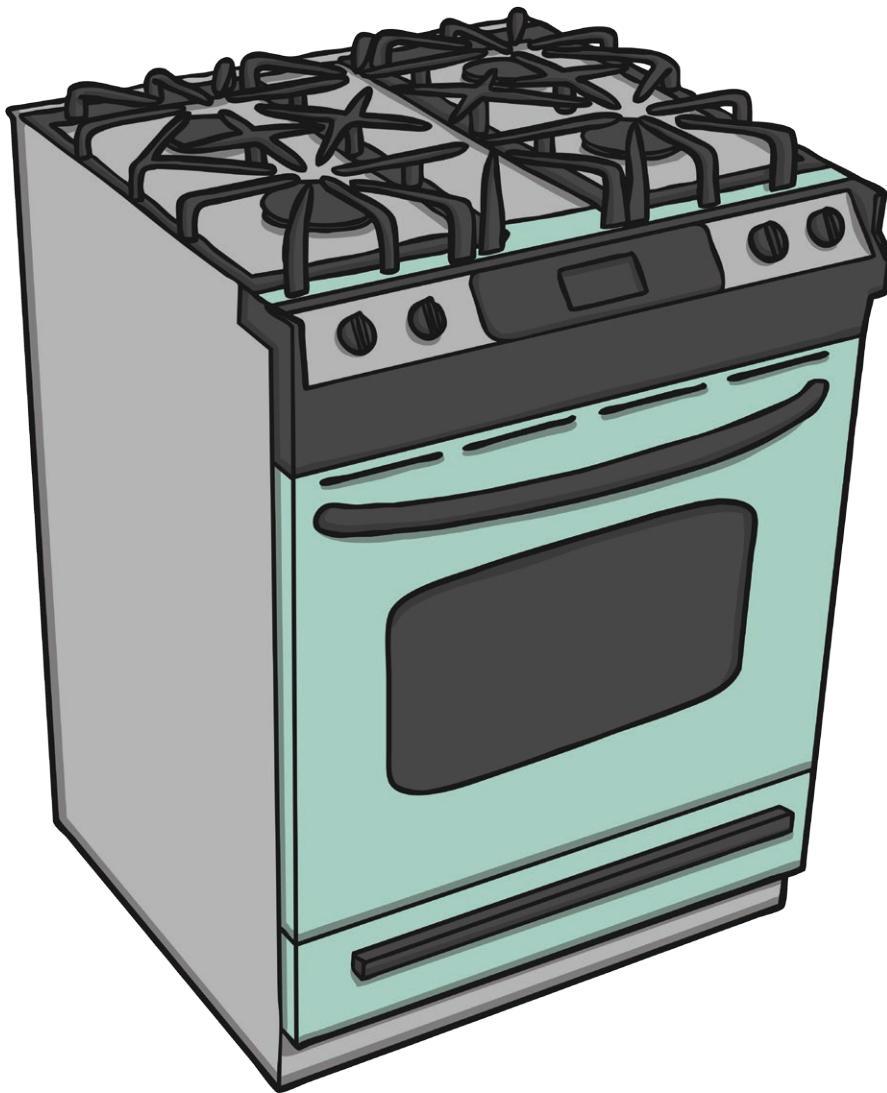
Biscuit cutter

Sieve



# Step 1

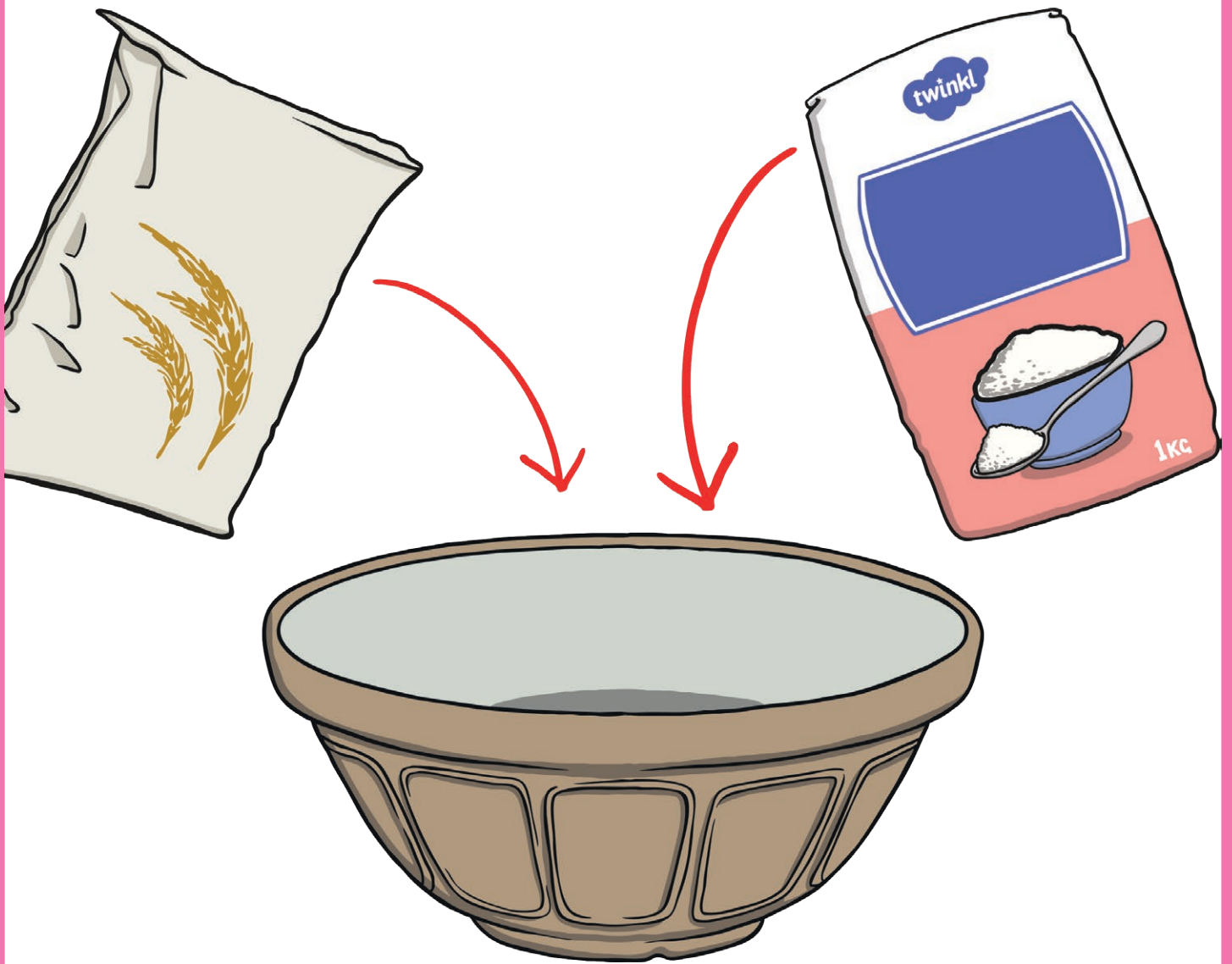
Heat the oven to 180°C.



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

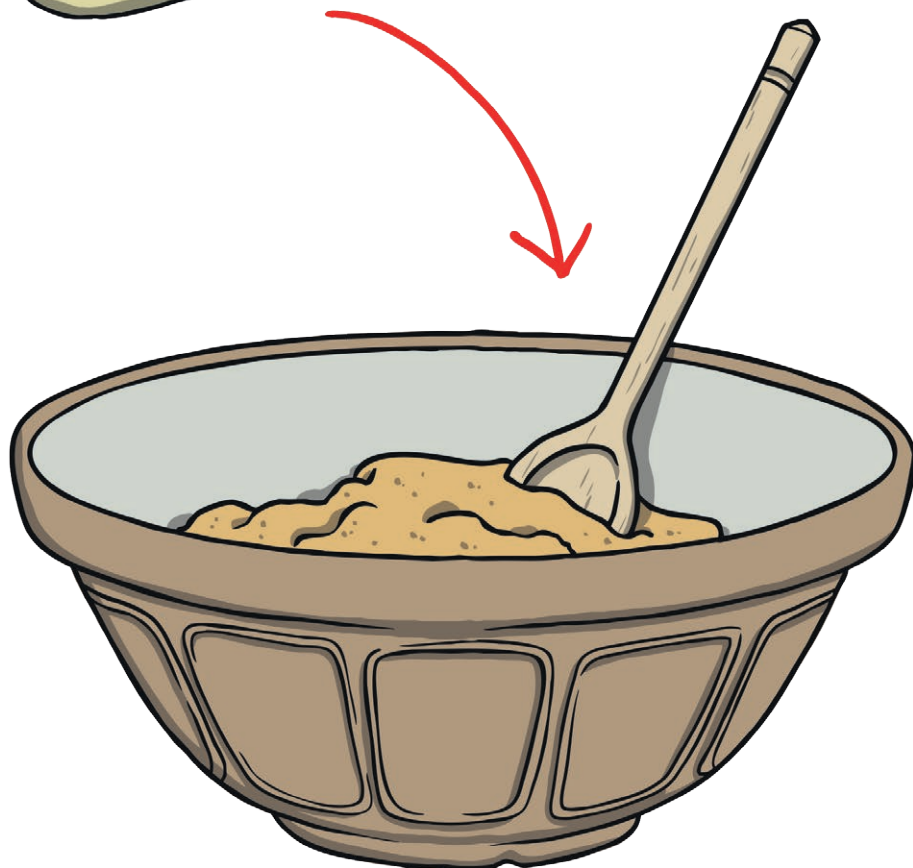
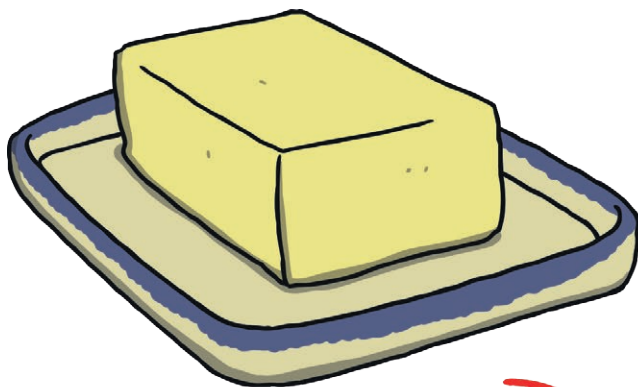
## Step 2

Mix together the flour and the sugar.



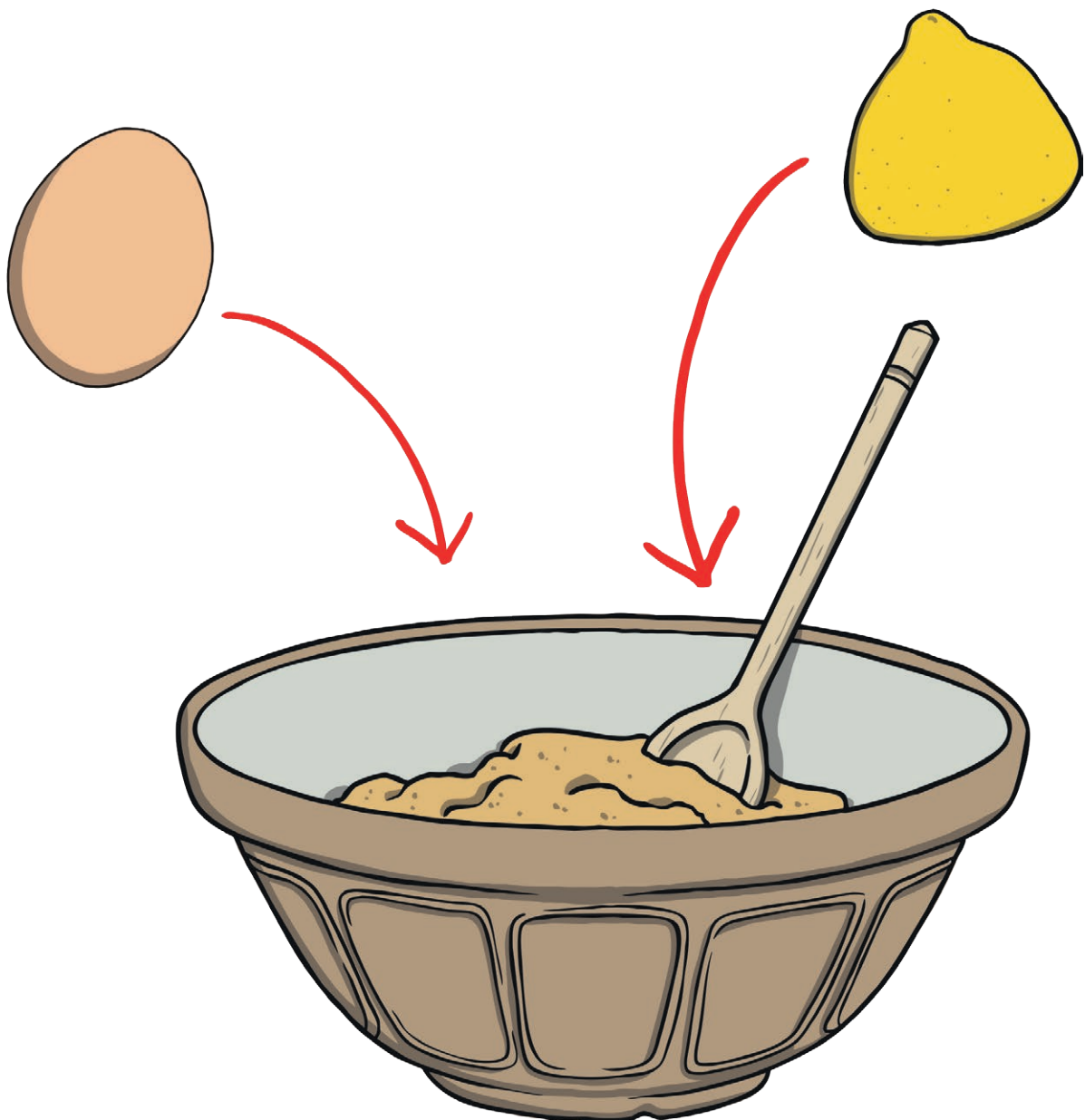
# Step 3

Rub the butter.



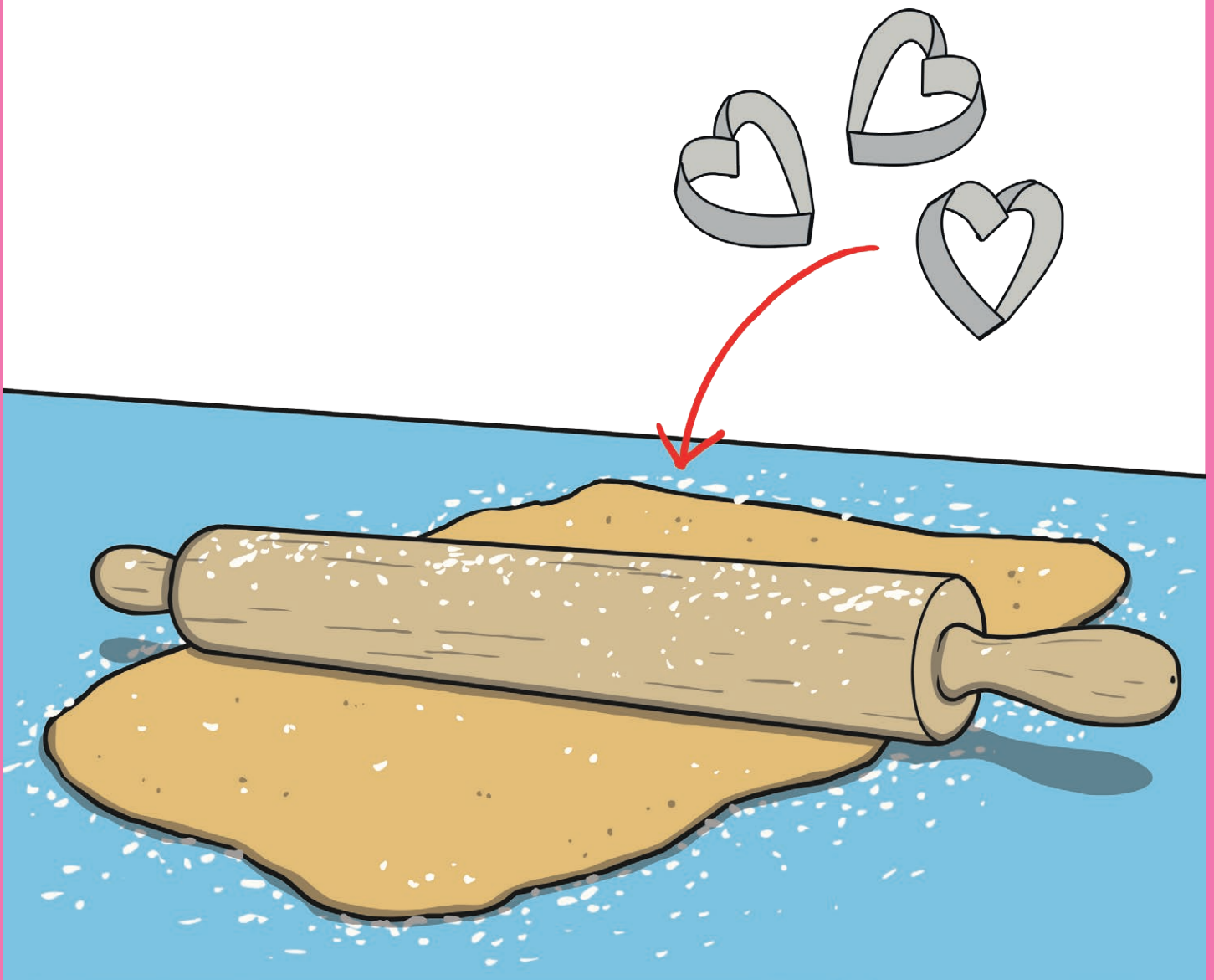
## Step 4

Add the lemon juice and rind. Then add just enough egg to make a stiff dough.



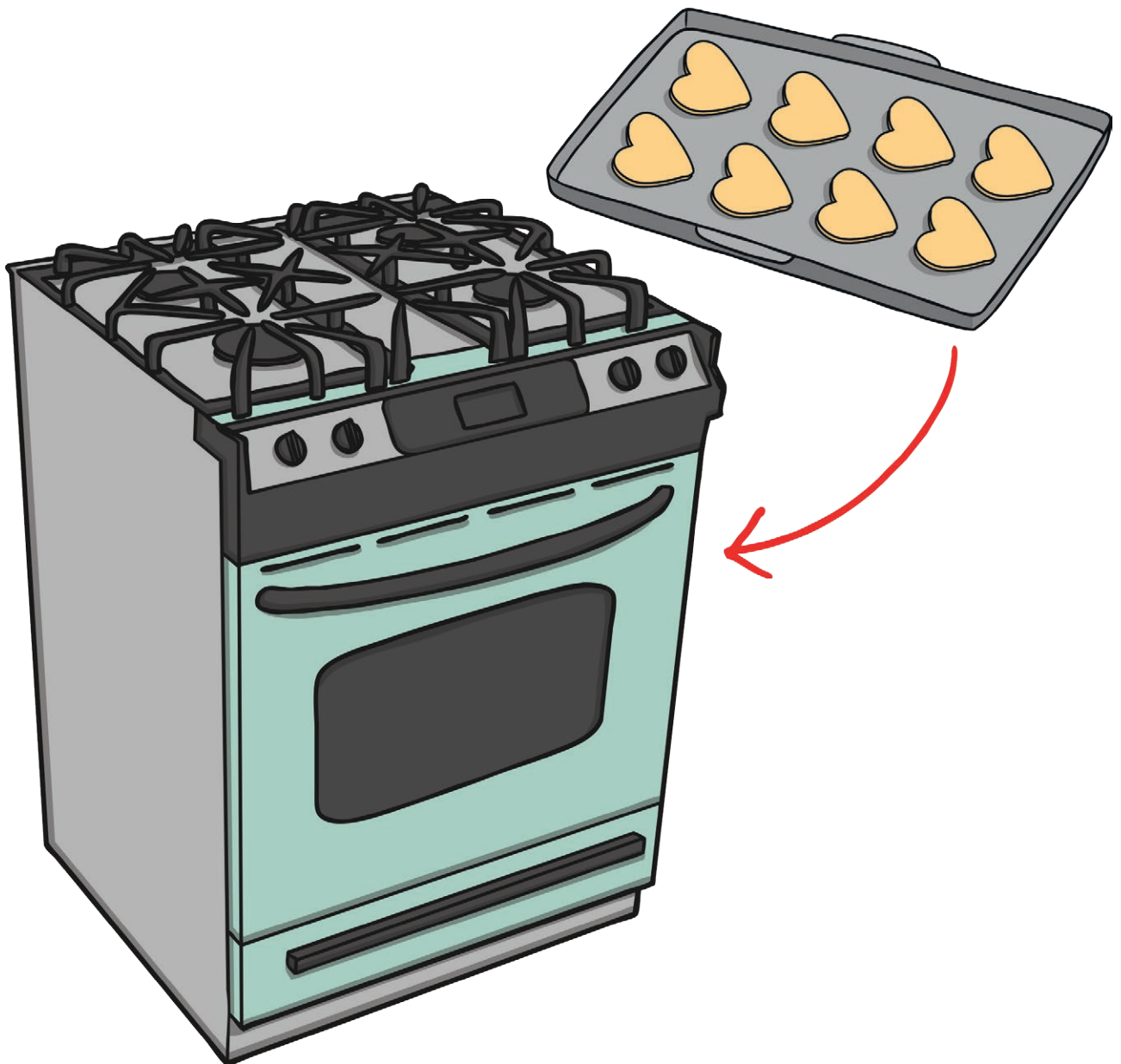
# Step 5

Roll out thinly and cut into heart shapes using cutters or a heart template.



## Step 6

Put the biscuits onto a greased baking tray and bake for 15 minutes at 180°C.





# Step 7

Allow the biscuits to cool before decorating with icing and sweets.

