

# MAKE YOUR OWN EASTER EGG BISCUITS



## Ingredients

Packet of milk arrowroot biscuits  
Coloured sprinkles or lollies, to decorate

For the icing:

250g butter, cubed, at room temperature

450g (3 cups) pure icing sugar, sifted

60ml (1/4 cup) milk

## Method

1. Place the butter in a large mixing bowl. Use an electric beater to beat for 2 minutes or until very light and fluffy (get your parents to help with steps 1 and 2).
2. Gradually add the icing sugar and beat until the mixture is very pale and fluffy. Gradually add the milk and beat until smooth and well combined.  
Now the icing is ready.
3. Spread each biscuit with icing.
4. Decorate with the lollies and coloured sprinkles!