

**Bee
Healthy**
menu by **Busy Bees.**

Hot Cross Biscuits



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Prep time: 20 minutes.

Cook time: 15 minutes. Serves: 10

Ingredients

¾ cup Milk, full cream

1 Lemon

3 cups Flour, plain white

2 tbsp Sugar, white

4 tsp Baking Powder

¾ tsp Salt

170g Nuttelex

1 Egg, whole

½ cup Dried fruit (e.g. sultanas or dates)

Icing

2 tbsp Nuttelex

1 tbsp Cream Cheese

2 cups Icing Sugar

30ml Milk, full cream

Method

1. Preheat oven to 200°C and line baking trays with baking paper or spray with vegetable based oil.
2. Zest the lemon, then squeeze the juice into a separate bowl.
3. In a bowl, mix 1 cup milk to 1 tbsp lemon juice ratio. Add eggs and whisk.
4. In another bowl, whisk flour, sugar, baking powder, salt, and lemon zest.
5. Add Nuttelex and rub in with fingers until it resembles small pebbles. Stir in dried fruit.
6. Make a well in the dry mix, pour in wet ingredients, and mix with a fork or spoon.
7. Turn dough onto a floured surface. Lightly knead and press to 2-3cm thick.
8. Cut into circles, then quarter each circle and place quarters together on the tray repeating the pattern until all dough is used.
9. Bake for 12-15 mins or until lightly golden.
10. While dough is baking, blend Nuttelex, cream cheese, and icing sugar to a toothpaste-like consistency. Add a splash of milk if needed to make mixture smooth.
11. Prepare icing mix in a piping bag (or cling wrap home made or ziplock bag) and set aside.
12. Remove golden biscuits from oven and pipe crosses (or Easter patterns if that's your preference) once they've cooled.

Allergen alternatives: For gluten free, use gluten-free flour for baking and on surfaces. For dairy free use rice milk and Made with Plants cream cheese. For egg free, use egg replacer or chia eggs.