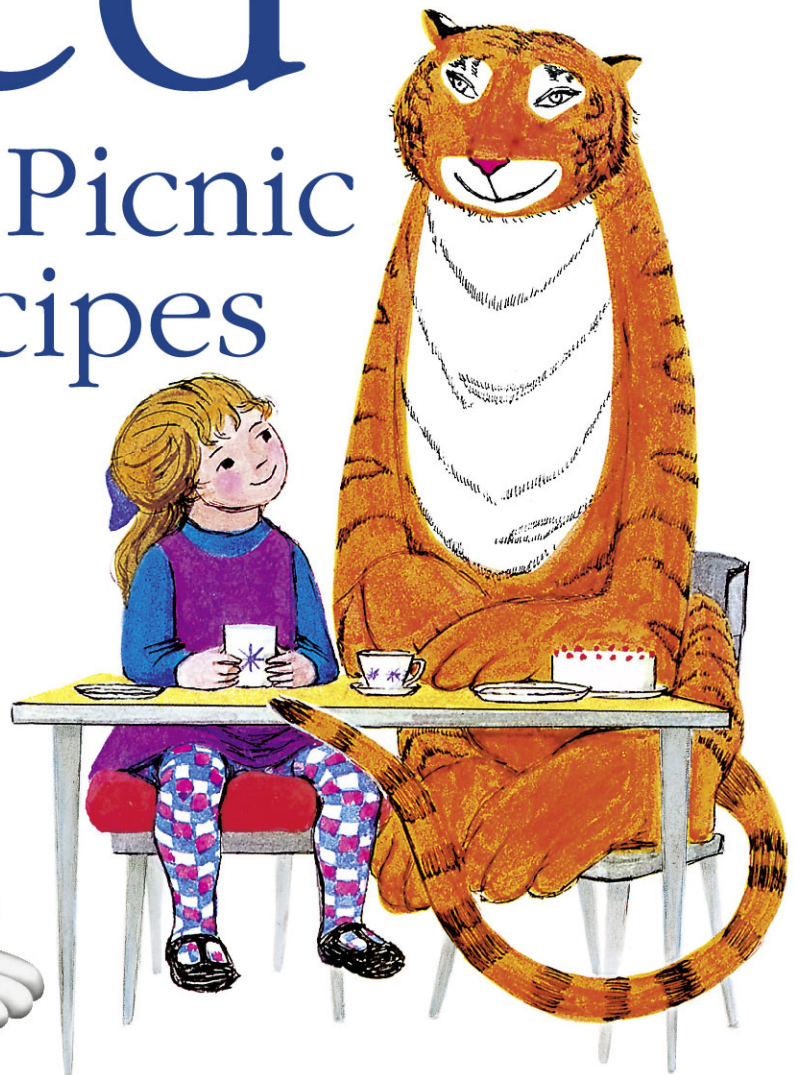


Homepride®

The
Tiger

Who
Came
to
Tea

Easter Picnic
Recipes



Lemon Easter Biscuits

JUDITH KERR
100
YEARS

Perfect teatime treats for hungry tigers – and everyone – to enjoy

Recipe kindly provided by Absolutely Muffin

These biscuits are fun to make and decorate. If you don't have a bunny biscuit cutter, you could use any shape. The desiccated coconut gives them a fluffy look, but you could use any toppings you like.



45 mins
prep time



12 mins
cooking time



Makes 24-30
biscuits

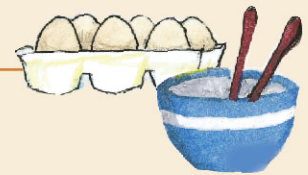
Ingredients:

For the biscuit dough

350g Homepride plain flour
100g Homepride self raising flour
100g granulated sugar
125g butter, at room temp and
cut into cubes
120g golden syrup
1 large egg
Zest of two lemons

For the decoration

250g icing sugar
4-6 tsp water
Desiccated coconut



Method:

1. Place both flours along with the sugar and lemon zest into a large mixing bowl and stir. Add the cubes of butter into the bowl and mix into the lemon flour/sugar mixture with the tips of your fingers until you have what resembles fine breadcrumbs.
2. Add the golden syrup and egg and mix again with a spoon, drawing in all the flour from the sides of the bowl until a ball of dough forms. Finish by using your hands. Bring the dough together into a large ball and split in half.
3. Roll each ball of dough between two sheets of baking paper to the thickness of a pound coin. Place each flattened dough into the fridge for 12 minutes and then use your biscuit cutter to cut out the bunny shapes. Place on a lined baking tray and bake in the oven for 12-15 minutes (until the biscuits are a light golden brown). Re-roll the offcuts of dough and cut again.
4. Once all your biscuits are baked, leave to cool on a wire rack before decorating. Mix the icing sugar with some water – mixing as you go until you reach a thick consistency (you don't want the icing running off the biscuits!).
5. Pipe or spoon the icing onto your biscuits then sprinkle with the coconut. Shake off any excess coconut shavings then add the final touches by sticking on the eyes and nose and any other decorations you wish to have.



Get imaginative! To decorate the bunny's face, you could use dark chocolate balls (for eyes), silver balls (for the nose) or icing/writing pens. Mini marshmallows make a cute bunny tail.

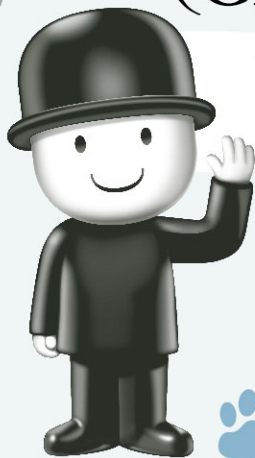
Hot Cross Chunnies (Cheesy Hot Cross Buns)



These are so good a hungry tiger may devour them in one go!

Recipe kindly provided by Penny Stephens

This variation on a traditional Hot Cross Bun is deliciously cheesy and makes a great treat. The smoked paprika gives the buns a lovely colour and a little hot pop in the mouth!



45 mins
prep time



12 mins
cooking time



Makes 24-30
biscuits

Ingredients:

450g Homepride strong white bread flour plus extra for dusting
1 tsp mustard powder
1 tsp smoked paprika (optional)
2 tsp dried thyme

1/2 tsp salt
7g fast acting yeast
200g mature Cheddar cheese, grated
300ml hand hot water
25g butter, melted



Method:

1. Combine the flour, mustard, paprika (if using), thyme, salt, yeast and 150g of the cheese in a large bowl. Gradually add the water (you may not need it all) and bring the mix together to form a soft dough.
2. Dust a clean work surface with flour, tip the dough out and knead for around 10 minutes until it is soft and stretchy. Return to the bowl, cover with a clean cloth, and set aside in a warm place to prove and double in size.
3. Re-dust the work surface with flour, tip out the dough and gently knead for a minute to knock out some of the air. Divide the dough into 12 pieces and shape into rounds. Place on a lightly greased baking tray, cover with a cloth and set aside for a second proving, around an hour until almost doubled.
4. Preheat the oven to 200°C/180°C fan. Use a sharp knife to make a cross on top of each bun then brush with melted butter. Combine the remaining cheese with any remaining butter and use to fill the crosses on the buns. Bake for around 25 minutes until golden. A gentle knock on the base of the bun should sound hollow when cooked. Cool on a wire rack. Serve warm with butter or cool and store in an airtight container for up to 3 days.



The Chunny is great split and toasted too!