

CHOCOLATE GINGER EASTER BISCUITS

Makes: 52

Ingredients

125g butter, softened

$\frac{3}{4}$ cup (165g) firmly packed brown sugar

1 egg

2 tablespoons finely chopped glacé ginger

$\frac{1}{2}$ cups (225g) plain flour

$\frac{1}{4}$ cup (35g) self-raising flour

$\frac{1}{4}$ cup (25g) cocoa powder

CHOCOLATE FONDANT ICING

300g chocolate prepared fondant, chopped coarsely

1 egg white, beaten lightly

ROYAL ICING

$1\frac{1}{2}$ cups (240g) pure icing sugar

1 egg white

Pink, green, blue and yellow food colouring

1. Beat butter, sugar and egg in small bowl with electric mixer until combined. Stir in ginger then sifted flours and cocoa, in two batches.
2. Knead dough on floured surface until smooth. Roll dough between sheets of baking paper until 5mm thick; refrigerate 30 minutes.
3. Preheat oven to 180°C/160°C fan-forced. Grease oven trays; line with baking paper.
4. Using 2.5cm, 4cm, 5.5cm and 7cm oval cutters, cut 13 shapes from dough with each cutter. Place about 3cm apart on oven trays.
5. Bake small biscuits about 10 minutes; bake larger biscuits about 12 minutes. Cool on wire racks.
6. Make Chocolate Fondant Icing (see below).
7. Use a metal spatula, dipped in hot water, to spread icing quickly over biscuits. Set at room temperature.
8. Make Royal Icing (see below). Divide icing among four bowls. Tint each bowl with food colouring; use to pipe patterns on cookies.

CHOCOLATE FONDANT ICING

1. Stir fondant in small heatproof bowl over small saucepan of simmering water until smooth.

2. Stir in egg white. Stand at room temperature about 10 minutes or until thickened slightly.

ROYAL ICING

1. Sift icing sugar through fine sieve. Beat egg white until foamy in small bowl with electric mixer; beat in icing sugar, one tablespoon at a time.

2. Cover surface tightly with plastic wrap.

