**Lenten or Easter biscuits**

Put oven on to 170° C, (325° F) or Gas Mark 3

4 oz (125g) butter or margarine

4 oz (125g) caster sugar

1 egg, beaten

8oz (250g) plain flour

½ teaspoon mixed spice

2 oz (60g) currants

1 oz (30g) chopped mixed peel

Cream the butter and sugar until fluffy

Beat in the egg

Mix the flour and spice together, and fold into the butter, sugar and egg mix

Add the currants and mixed peel, and mix until the dough is smooth

Roll out on a floured surface and cut into the desired shape

Put biscuits onto greaseproof paper on a baking sheet and bake in the centre of the oven for 15 – 20 minutes, turning the tray round after 10 minutes. (In a fan assisted cooker, 10 minutes total, turning after 5 minutes)

Store in an airtight container