**Cranberry Easter Biscuits**

150g soft butter

115g caster sugar (plus a little extra to dust on the top)

Grated zest of ½ an orange

1 egg yolk

225g plain flour

½ tsp baking powder

1 tsp mixed spice

25g raisins

85g dried cranberries (chopped a little if quite large)

Pinch of salt

Makes about 25

Beat the soft butter and caster sugar until light and fluffy.

Sift in the flour, baking powder and mixed spice. Also add the egg, zest, fruit and a pinch of salt. Beat to bring together as a ball of dough. Wrap in clingfilm and place in the fridge for about an hour.

Preheat the oven to 180°C 160°C fan GM4

Roll out the chilled dough on a floured surface to about 4 mm in thickness. Cut out rounds, I used a fluted edged 5.5.cm cutter. Place them on a lined/greased baking tray, allowing some expansion room. Sprinkle a little caster sugar on top of each, spread across the top with your fingers.

Bake until firm and turning golden 10-12 minutes. Allow to cool for 5-10 minutes on the tray then transfer to a cooling rack to cool completely. Enjoy ♥