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**Greek Citrus Biscuits**

**Ingredients (Per Pair)**

Makes approx. 20

½ cup margarine

½ cup sugar

1 egg

1 Tbs orange juice

1 tsp orange zest

1¾ cup plain flour

1/8 tsp salt

1 tsp baking powder

¼ tsp baking soda

2 tsp vanilla essence

Extra beaten egg for glazing

1 Tbs sesame seeds (for decoration)

**Method**

1. Preheat oven to 190°C.
2. Cream margarine and sugar in a medium bowl until very soft and creamy.
3. Beat the egg in a small bowl with a fork, add orange juice, vanilla and zest, mix well all together, then beat into the creamed mixture a little at a time.
4. Sift together flour, salt, baking powder and soda.
5. Fold into creamed mixture to form a soft dough.
6. Take a small ball of dough and roll out on a lightly floured surface to form a 20cm cylinder. Halve it and press the ends of one cylinder together and twist the pieces to form a braid. Repeat with the remaining dough.
7. Place on a lined oven tray, glaze with beaten egg and sprinkle with sesame seeds
8. Bake for 10-12 minutes or until golden.
9. Cool on wire rack.

**Learning Intention: To understand how to be creative with biscuit dough.**

1. Was your braiding and portion size even? Explain your answer.
2. How could you adapt this recipe to change some ingredients and presentation?
3. List the process and the foods involved.