Lotus biscuit and white chocolate hamantaschen:

Ingredients and equipment list:

**Ingredients:**

125g butter, softened
50g sugar
1 whole egg, beaten
1 tsp vanilla extract
225g plain flour, plus more to sprinkle
25g Lotus biscuits, crushed

For the filling:

180g Lotus biscuit spread

1 whole egg, beaten

Decorate with:

50g white chocolate

½ tsp flavourless oil

25g Lotus biscuits, crushed

**Equipment you will need:**

**To make and bake the dough:**

2 x baking sheet and baking parchment or silicone liner;

Mixing bowl;

Electric beaters or wooden spoon;

Spatula;

Cling film;

Wire rack;

Rolling pin

**To cut the dough:**

4 -5cm cookie cutter (or a glass/jar of similar diameter – if a little larger it is not a problem, you will just have less hamantaschen)

**To fill and form the hamantaschen:**

2 x teaspoons; Pastry brush or small paint brush (you can use your finger if you have no brush)

**To decorate:**

Small heatproof bowl – for chocolate melting, although you may be doing this after the demonstration if our time runs out.