

# Biscuits

## Ingredients

	Oz	Grams
Lightly Salted Butter	4 oz	113g
Icing Sugar	1 oz	28g
Caster Sugar	½ oz	14g
Self Raising Flour	4 oz	113g
Cornflour	2 oz	57g

*Original recipe in Ounces*

## Options

- There's not much you can do with these other than
  - add a filling such as Chocolate Chips, coconut, chopped nuts etc.
  - decorate with icing sugar and toppings
- Add ½ teaspoon of vanilla extract for additional flavour.

## Equipment

- Kitchen Scales
- Mixing Bowl
- Food Mixer
- Sieve
- 2 flat baking trays
- Spatula (to lift the biscuits off the tray)
- Wire rack for cooling

## Preparation

- Get all the ingredients measured and laid out.

## Method

Heat the oven to 180°, Gas mark 5

Grease 2 baking trays with melted butter.

Cream the butter and sugar in a mixing bowl until light and fluffy.

Sieve the flour and cornflour into the bowl and mix to a stiff dough.

Roll out to about ¼ inch thick and use a 2-inch, medium, cookie cutter to get circles of dough.

You can gather the leftovers of dough to roll and cut more biscuits.

Place apart on the baking tray and pop in the oven for about 10 to 12 minutes, or until light-golden brown.

It's also ok to make them larger but remember to adjust the cooking time.

Allow to sit in the baking tray for a couple of minutes before transferring to a wire rack for cooling.

Once cooled they can be decorated with icing sugar and a topping such as a jelly sweet, half-cherry or 100s & 1000s.

Take a look at the baking aisle in your supermarket for other topping ideas.

### Portions

This recipe makes 12 - 15 biscuits.

### Storing

Can be stored in a metal biscuit tin, or in an airtight container.

They are meant for eating within a day or so as they can go soft quite quickly.

Do not refrigerate.

### Techniques

There are no special techniques. This is a good recipe to get the children involved.