

# Raisin & Nut Crumble Slice

## Ingredients

- 5 oz Soft Lightly Salted Butter
- 3 oz Caster Sugar
- 5 oz Self Raising Flour
- 1 teaspoon Vanilla Extract
- $\frac{3}{4}$  Cup of Raisins (3 oz)
- $\frac{1}{4}$  Cup of Mixed Chopped Nuts (1  $\frac{1}{2}$  oz)

## Options

- Dark Chocolate Chips
- Milk Chocolate Chips
- Desiccated Coconut
- Golden Syrup

This is a standard biscuit recipe to which you can adapt to suit. You create your own variations from the list above, or anything else that you can think of.

The Golden Syrup gives a chewy biscuit rather than a crisp biscuit.

## Equipment

- Kitchen Scales
- Mixing Bowl
- Food Mixer
- Sieve
- 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

Line the baking tray with greaseproof paper (See Techniques).

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

Mix in the vanilla extract

Sieve the flower into the bowl and mix well

Add the raisins and nuts and fold into the mix.

Transfer to the baking tray and gently push the mix to the corners and until you get a flat(ish) layer of mix.

Note that the mix will flatten and spread significantly when cooking before it starts to rise.

Bake for 15 minutes until light, golden, brown.

Allow to sit in the baking tray for 5 minutes before transferring (on the paper) to a wire rack for further cooling for another 5 minutes.

Once cool, remove from the paper and cut into biscuit slices. Allow to cool properly for at least an hour.



## Tips

Note : You can use vanilla essence instead of extract if that's all you have – that would be 2 teaspoons though!

## Portions

This recipe makes 16 - 20 biscuits.

## Storing

Can be stored in a metal biscuit tin, or in airtight plastic tubs.

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 if you are making individual biscuits. A good one to get the children involved.

- Lining a Baking Tray



*Line the baking tray with greaseproof paper.*

*See Technique.*



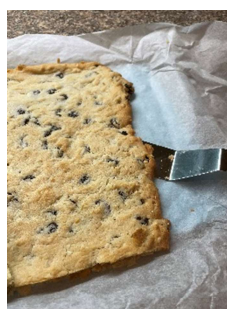
*All ingredients mixed to a sticky ball!*



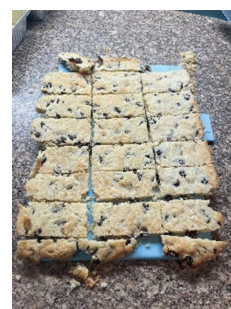
*Dump the mix into the baking tray*



*Spread the mix into the corners – about ½ inch thick*



*After about 10 minutes cooling, release the biscuits from the greaseproof paper.*



*Cut the biscuits whilst the mix is warm – not hot and not cold – to reduce the chances of crumbling.*