**Plain biscuits**

**Tools**

Baking sheet (with greaseproof paper if wanted)

Mixing bowl

Scales

Flat (not sharp) knife

Fork to beat the egg

Sheets for rolling out on, if not using a bare surface

Rolling pin

Cutter

**Ingredients**

4 oz (110g) butter or margarine

4oz (110g) caster sugar

8oz (225g) plain flour

1 egg, beaten

Juice of a lemon – or some lemon juice

Extra flour for rolling out

Put oven on to 180° C, (350° F) or Gas Mark 4

Mix the flour and sugar together

Rub the butter or margarine into the flour and sugar mix, or chop the fat finely into the flour and sugar

Add the beaten egg and the lemon juice

Roll out thinly (about ¼ inch deep) and cut out with cutters

Line the baking sheet with greaseproof paper

Lift the biscuits with a palette knife onto the greaseproof paper

Bake for about 15 minutes, turning the tray round after 10 minutes. (In a fan assisted cooker, about 10 minutes total, turning after 7 minutes – but keep an eye on them, it might be shorter!)

When the biscuits are cool, you can decorate them with icing if you want.