

Basic Biscuit Recipe (Sweet)

Ingredients:-

50g/2oz sunflower spread

25g/1oz caster sugar

70g/2 ½ oz white self-raising flour (sieved)

Step 1:

Preheat oven to 180 C/350 F/Gas Mark 4.

Grease baking sheet with sunflower spread.

Step 2:

Cream sunflower spread and sugar until pale and fluffy.

Sieve the flour, **stirring** it gradually into the mixture. Using your hands, gather the mixture into a soft **dough**.

Step 3:

Either-

Roll into small balls and place well apart on baking sheet. Dip a fork into cold water and **flatten** each ball to leave a pattern.

Or-

Roll out the whole mixture to about 1 ½ cm thick and **cut out** shapes using biscuit cutters.

Step 4:

Bake for 12 - 15 mins until pale and golden.

Step 5:

Cool for 5 mins then remove from tray and place on cooling rack to firm.