

Basic Biscuit Dough
(makes approx. 20 biscuits)

Ingredients

Egg Yolk

Qty

1 (from food parcel)

Store Cupboard Items

Butter/Margarine

250g

Sugar (Granulated or caster)

140g

Plain Flour

300g

Vanilla Essence (optional)

1 tsp

Icing Sugar (optional)

100g

Lemon (juice & zest) (Optional)

1

Allergens

This dish contains: **Egg, Milk, Cereals containing Gluten (Wheat)**

Method

1. Mix 250g of softened butter or marg (butter works better) and 140g sugar in a large bowl with a spoon. Add the 1 x egg yolk and vanilla essence and briefly beat to combine.
2. Sift in the 300g flour and stir until mix is well combined. Get your hands in at the end to give everything a really good mix and bring the dough together. (For best results, chill dough for 20-30 mins).
3. Roll out the dough to a rough rectangle about 1cm thick, then use a biscuit cutter (or top of a cup) to produce the biscuits.
4. Bake on a non-stick baking tray for approx. 10-12 minutes in a preheated oven at 180 degrees (gas mark 4). Once cooked, remove from baking tray and allow to cool.

(Optional)

For the Icing:

1. Mix 140g sifted icing sugar with the 4-5 tsps. of lemon juice and zest of 1 lemon.
2. When biscuits are cool, half dip them in the lemon icing and allow to dry on a baking rack if available, or other clean surface.

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