

Basic Biscuit Recipes

Preparation Time: 20 minutes; Total Cooking Time: 10-15 minutes; Makes: 48

Ingredients

1 C (150gm) Plain Flour
1 C (150gm) Self Raising Flour
 $\frac{1}{2}$ C (125gm) Butter, Margarine
 $\frac{1}{2}$ C (125gm) Caster Sugar

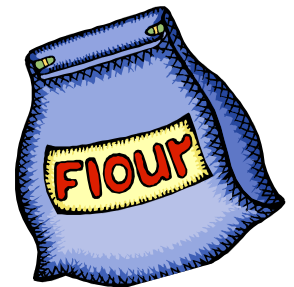


1 Egg (beaten)
 $\frac{1}{2}$ t Vanilla Essence
2 T (40mls) Milk - for the glaze



Method

1. Turn on oven and set to 160°C. Brush or Spray Oven trays or cover with baking paper.
2. Collect all ingredients
3. Sift flours.
4. Cream butter and sugar. Add the egg and vanilla essence and mix well.
5. Add flour and mix to form a firm dough.
6. Lift onto lightly floured surface, knead until smooth.
7. Using a rolling pin, roll into 5mm thickness
8. Cut into 48 shapes and place on the tray. Glaze with milk.
9. Bake at 160°C for 10-15 minutes or until pale brown in colour
10. Cool on cake cooler. Leave plain, ice or fill with $\frac{3}{8}$ C Butter Icing



Chocolate Biscuits

Follow the recipe above. Replace 3 T (30g) Plain Flour with 3 T (30g) Cocoa. Roll out and cut with biscuit cutter, or shape into balls and flatten with a fork. After baking they may be iced or joined with butter icing.

Pinwheel Biscuits

Follow the recipe above to step 6. Divide mixture and work 1 T (10gm) cocoa into one half. Roll each piece of dough into an oblong approximately 24cm x 12cm. Place one piece on top of the other and roll into a firm roll. Cut into slices 5mm thick. Place on tray and bake.

Chocolate Dipped Biscuits

Follow the recipe above. Use a star or heart shaped cutter at step 8. After baking and cooling, melt 200g white, milk or dark chocolate over hot water or in a microwave oven. Dip half of each biscuit into chocolate and place on baking paper to set. The chocolate may also be placed in a piping bag and lines piped onto each biscuit.

Finger Biscuits

Follow the recipe above to step 7. Cut rolled dough into fingers approximately 2cm x 7cm and bake at 160°C for 15-20 minutes until pale brown in colour. Beat one egg white until stiff and mix in 1 C (180g) icing sugar mixture to make a smooth, thick paste. Spread some on each biscuit. Using $\frac{1}{2}$ C (45gm) Coconut, sprinkle some on each biscuit and return to oven at 160°C for approximately 3 minutes or until the topping is lightly browned.

