

Quarantine Biscuits!!!

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150g Caster Sugar (but any is fine!)
120g Butter
240g Self Raising Flour
1-2 drops of Vanilla or 30g cocoa powder optional !

Equipment:

Wooden spoon or spatula

Mixer

Baking tray (with Baking foil on)

Baking paper

Scissors

Set oven at : 180 °C(Gas Mark 4)

- 1) Turn the oven on to 180°C(Gas Mark 4) and spread some butter on your baking tray. If you have Baking foil/ paper , measure/ cut it out using the tray as a guide and stick onto the buttery surface. Otherwise sprinkle with flour to stop the biscuits sticking!
- 2) Combine the butter and sugar together until the mix is smooth
- 3) Add the flour and then gather the mixture with your hands. If it's too dry add a splash of milk.
- 4) Gather all the mixture into a dough and then knead gently until smooth.
- 5) Put in the fridge for at least 30 minutes
- 6) Sprinkle some flour on a clean work surface and place the dough onto it. Put some flour on your rolling pin and roll out the dough to at least a £1 coin/ your little finger thickness. Cut out your biscuits. Alternatively divide the dough into 12 pieces and then roll each one into a ball in your hands then squash with the palm of your hand onto your baking tray.
- 7) Cook for approximately 12-15 minutes until golden brown
- 8) Leave to cool. Eat plain or with chocolate spread, peanut butter, icing or anything else you have



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