

Fork Biscuits

Makes between 16
and 20 biscuits

Difficulty: 1/3



directions

ingredients

- 150g softened butter
- 75g caster sugar
- 215g self-raising flour
- 3 tablespoons of milk

1. Measure the softened butter into a bowl and beat with a wooden spoon until it is creamy.
2. Gradually add the sugar and then the flour, bringing the mixture together to form a dough. Add enough milk to bind the dough together (you might not need it all).
3. Using your hands, make the dough into little walnut sized balls and place well apart on a baking tray.
4. Using a fork, flatten the biscuits.
5. Bake in a pre-heated oven at 160°C for 15-20 minutes until golden. Leave to cool on a wire rack.

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