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BISCUIT CAKE

Great memories are associated with these cookies. Long ago I remember the “bread van” passing and I spent \$1.00 (now, I can only imagine the price!). It has the soft texture of a cake but the appearance of a cookie and it’s topped with a lot of sugar! Some places sold a big and thick cookie, while others offered a thin version. I personally loved the thicker version. So here is a simple cookie recipe to bring back some good old memories.

Hope you enjoy!

INGREDIENTS

- 4 C Cuisine All-purpose flour
- 1 C Granulated Sugar
- 1 tsp Nutmeg
- 1 tsp Baking powder
- 1 tsp Baking soda
- ½ tsp Salt
- 1 C Cuisine Full cream milk
- ½ C Butter (melted)

Black
Eyed Peas
& Rice



December
31, 2021

Mmhmm
– Guava
Season



December
22, 2021

Vegan
Roast



December
15, 2021



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- 2. Microwave butter in a bowl and mix in the sugar while it's warm. Note: mix well dissolving the sugar.
- 3. Add milk to the butter mixture. Stir well.
- 4. In another bowl mix together flour, baking powder, baking soda, salt and grated nutmeg.
- 5. Mix dry ingredients into wet and fold until a dough has been formed. Note: it should be a soft formed dough. If sticky add a little extra flour and incorporate.
- 6. Transfer onto a floured work surface and knead the dough for 2 minutes until smooth.
- 7. Roll out the dough into a 2" thick rectangle.
- 8. Using a cutter, cut the dough until all the dough has been used. Note: any size cutter can be used. If you prefer a thinner cookie roll it out to 1" thick.
- 9. Place onto a lined baking tray and brush with milk. Sprinkle sugar on the top and bake for 12 minutes. Note: the base of the cookie should be lightly browned. The top should be baked but soft.
- 10. Cool and enjoy!

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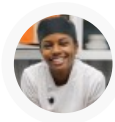
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Biscuit Cake | Simply Local



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Renee

Renee is the chef/host of the online cooking show "Simply Local" on Eatahfood.