



CRAFT OF THE MONTH

MARCH 2009

Basic biscuits

What you will need to make about 14 biscuits:

75g (3oz) butter, softened
25g (1oz) icing sugar
115g (4oz) plain flour
plastic food wrap
cookie cutter
baking trays, wiped with cooking oil

Heat your oven to 180°C, 350°F, Gas mark 4 (in step 3.)

What you need to do:

- Step 1: stir the butter in a bowl until creamy. Sift the icing sugar into the bowl. Stir until mixture is smooth.
- Step 2: sift the flour into the bowl. Stir it in with a wooden spoon. Squeeze the mixture with your hands.
- Step 3: Keep squeezing until you have made a dough. Wrap it in food wrap and chill in fridge for 30 min. Turn on the oven.
- Step 4: Dust work surface with flour and your rolling pin. Roll out the dough.
- Step 5: cut out your biscuit shapes with a cutter. Put them on the oiled trays.
- Step 6: Bake the biscuits for 10 - 12 mins. Take them out of the oven and leave on tray for two mins.
- Step 7: Use a spatula to move the biscuits onto a wire rack. When cooled you can decorate with icing and sweets.