

WELCOME BISCUITS

Ingredients

60g margarine or butter
60g sugar
1 egg, beaten
2 tbsp runny honey
200g plain flour, sifted
½ tsp baking powder
½ tsp vanilla essence

Method

1. Preheat the oven to 180°C/350° F/Gas 4.
Line a baking tray with greaseproof paper.
2. Cream together the margarine and sugar.
3. Add the honey, egg and vanilla essence.
4. Fold in the sifted flour and baking powder until the mixture comes together as dough.
5. Chill the dough for a while before rolling out.
Cut out round biscuit shapes.
6. Bake for 10 minutes until pale golden. Cool on a wire rack.

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