



This recipe also allows for making variations such as adding almonds or currants to the biscuit recipe.

Ingredients

1 kilogram soft flour

500 grams butter

750 grams soft castor or pulverised sugar

Whole egg (whisk the eggs lightly with a fork before weighing in a suitable container)

Method

Beat the butter and sugar to a light cream. Continue beating, adding the egg slowly. Slowly stir in the flour and mix to a smooth paste.

Roll out the paste to 3 millimetres thickness on a perfectly flat surface. It is important that these biscuits are of uniform thickness to ensure even baking.

With small cutters of different shapes, plain or fluted, cut out and place the pieces upside down, evenly spaced, onto a clean baking tray.

Bake at 204°C (400°F) to a light golden colour

Variations To 1 kilogram of the 2.405 kilograms of biscuit paste made above add:

- 100 grams of roasted ground almonds and then, after cutting out, brush diluted egg wash over the paste and dredge with ground almonds before baking.
- 110 grams of small currants and then, after cutting out, brush diluted egg wash over the biscuit paste and dredge with ground almonds before baking.
- 110 grams of medium desiccated coconut and then, after cutting out, brush over with diluted egg wash and dredge with fine desiccated coconut before baking.
- 55 grams of finely chopped ginger and then, after cutting out, wash with egg whites and dredge with granulated sugar before baking.
- The finely grated rind of a lemon and/or orange and after cutting wash with egg whites and dredge with granulated sugar before baking.

Once the biscuits are baked they can be sandwiched together with jam, cream filling or jelly. To make the

biscuits more appetizing to look at you may like to try making half the mixture into tops with pieces such as circles or triangles cut out of them.