

Cinnamon biscuits

Ingredients

- 150g (5 oz) self-raising flour
- 150g (5 oz) plain flour
- 2 teaspoons ground cinnamon
- 125g (4 ½ oz) butter
- 100g (3 ¾ oz) sugar
- 1 egg beaten



Method

1. Set oven at 160 degrees C (Gas Mark 3).
2. Sift flours and cinnamon into a large bowl.
3. In a separate bowl, mix butter and sugar until smooth. Add egg and mix well.
4. Stir in the dry ingredients and mix into firm dough.
5. Lift on to a lightly floured board, knead until smooth. Roll to 5mm thickness.
6. Cut into shapes and place on a greased oven tray.
7. Bake in the preheated oven until light golden colour, 10 to 15 minutes.
8. Let cool and harden.

Notes