

Fork Biscuits (Mary Berry)

Ingredients

- 100g (4oz) butter, softened
- 50g (2oz) caster sugar
- 150g (5oz) self-raising flour



Method

1. Preheat the oven to 180°C /Fan 160°C/ Gas 4.
2. Lightly butter two baking trays.
3. Measure the butter into a bowl and beat to soften. Gradually beat in the sugar and then the flour. Bring the mixture together with your hands to form a dough.
4. Form the dough into 16 balls about the size of a walnut and place spaced well apart on the prepared baking trays. Dip a fork in a little water and use this to flatten the biscuits.
5. Bake in the preheated oven for 15–20 minutes until a very pale golden.
6. Lift off the baking tray and leave to cool completely on a wire rack.

Notes

You will need two baking trays.

These simple fork biscuits are a favourite of Mary Berry's