

# Basic biscuits



## Ingredients

50g butter/margarine  
75g sugar  
1 small egg yolk  
100g plain flour

## Equipment

Mixing bowl, sieve, wooden spoon, baking tray, flour dredger, weighing scales, fork and cooling rack.



## Method

1. Preheat oven to 180°C, gas mark 4. Grease a baking tray.
2. Beat the margarine and sugar in a bowl with a wooden spoon until creamy.
3. Add the egg, a little at a time.
4. Sift the flour into the bowl.
5. Mix well to a firm dough.
6. Shape into biscuits.
7. Place on the greased baking tray and bake for 10 minutes, until golden brown.
8. After baking, place on a cooling rack.

## Handy Hints

- Do not crowd the biscuits on the baking tray, as they may spread while in the oven.
- Try adding optional ingredients after the flour, for example 25g dried apricots, 25g cherries or 25g choc-chips.