

## Basic Biscuit Recipe (Sweet)

### Ingredients:-

**50g/2oz sunflower spread**

**25g/1oz caster sugar**

**70g/2 ½ oz white self-raising flour (sieved)**

### Step 1:

**Preheat** oven to 180 C/350 F/Gas Mark 4.

**Grease** baking sheet with sunflower spread.

### Step 2:

**Cream** sunflower spread and sugar until pale and fluffy.

**Sieve** the flour, **stirring** it gradually into the mixture. Using your hands, gather the mixture into a soft **dough**.

### Step 3:

Either-

**Roll** into small balls and place well apart on baking sheet. Dip a fork into cold water and **flatten** each ball to leave a pattern.

Or-

**Roll** out the whole mixture to about 1 ½ cm thick and **cut out** shapes using biscuit cutters.

### Step 4:

**Bake** for 12 - 15 mins until pale and golden.

### Step 5:

**Cool** for 5 mins then remove from tray and place on cooling rack to firm.