

BISCUITS

ingredients:

125g butter

½ cup sugar

1/3 cup honey

1 egg, lightly beaten

3½ cups flour

1 tablespoon cacao

1 teaspoon baking powder

½ teaspoon bicarbonate of soda

method:

place the butter, sugar and honey into a mixer and beat until light and creamy

add the egg and beat well

sieve together the flour, cacao, baking powder and bicarbonate of soda

stir into the butter and mix well

turn onto a lightly floured surface and knead for 2 minutes

cover in clingfilm and put into the fridge for 15 minutes

preheat the oven to 180° Celsius

roll the dough out to 1cm high on a floured surface

cut the dough with a cookie cutter

place the biscuits onto a prepared baking sheet

bake for 8 minutes

leave to cool on the tray for 1 minute and then cool completely on a wire rack

© recipe from Lavender & Lime Blog