

Sweet & Savoury Biscuits (care of AA Editorial)

Ingredients

- 100g plain flour 5ml grated Lemon Rind
- 75g margarine or butter 1 small egg
- 75g sugar

Method

1. Set the oven to 180 C/Gas Mark 4
2. In a mixing bowl cut the butter/margarine into cubes, add the flour and grated lemon rind
3. Using your fingertips, rub the flour into the butter/margarine until the mixture resembles breadcrumbs
4. Add the sugar
5. Beat the egg in another small mixing bowl, with a fork. Add the beaten egg to the flour and butter/margarine. Mix with a spoon and then knead until you have a smooth, firm ball of dough.
6. Wrap in cling film, and place in the fridge for 20 minutes
7. Roll out to about 3cm thick on a lightly floured surface. Cut out your desired shapes
8. Place on a baking sheet and bake for 8-10 minutes
9. Cool on a wire rack.

Savoury Biscuits

Ingredients

- 100g plain flour 5ml dry mustard powder
- 50g butter or margarine 2ml Paprika
- 150g finely grated hard cheese 5ml dried herbs
- 2ml salt 20ml water approximately
- 5ml dry mustard

Method

1. Set the oven to 180 C/Gas Mark 4
2. In a mixing bowl cut the butter/margarine into cubes, add the flour.
3. Add the salt, mustard and paprika
4. Add the herbs if you want
5. Using your fingertips, rub the flour into the butter/margarine until the mixture resembles breadcrumbs
6. Add the cheese and mix. Slowly add the water a tablespoon at a time. Keep kneading the mixture until a smooth ball is formed. Add more water if necessary.
7. Wrap in cling film, and place in the fridge for 20 minutes
8. Roll out to about 3cm thick on a lightly floured surface. Cut out your desired shapes
9. Place on a baking sheet and bake for 10-12 minutes
10. Cool on a wire rack.