



Cinnamon Biscuits

An easy to make cinnamon short-bread type biscuit.

Serves : makes 12
Preparation Time : 5 minutes
Cooking Time : 25 minutes

Ingredients

7 oz / 200 g self-raising flour
4 oz / 110 g caster sugar
5 oz / 150 g butter
1 egg, beaten
2 oz / 50 g flaked almonds
1 oz / 25 g demerara sugar

Herbs & Spices

1 tsp Cinnamon Ground

Cooking Instructions

preheat oven to 190C/375F/gas mark 5

Sift the flour, caster sugar and cinnamon into a bowl. Rub in the butter until the mixture is like breadcrumbs and then knead into a stiff dough.

Press into a 10 x 7 inch oblong tin. Brush the top with the beaten egg, then sprinkle with almonds and the demerara sugar.

Bake for 25 - 30 minutes until light brown. Allow to cool in the tin for 5 minutes, then cut into fingers. Cool completely before turning out.