

# Basic Biscuit Recipe

Remember to wash hands

## Ingredients

2oz (55g) caster sugar

4oz (110g) butter or margarine

6oz (170g) plain flour

*Optional extras: ground ginger, vanilla essence, chocolate chips, raisins*



## Method

- 1) Combine the ingredients in a bowl.
- 2) Mix using a wooden spoon or your hands until it forms a dough.
- 3) Roll out to between 1cm and 2cm.
- 4) Cut out shapes - use biscuit cutters if you have some.
- 5) Line a baking tray with baking paper or sprinkle with flour.
- 6) Place your biscuits on the tray.
- 7) Cook in the oven at 180°C for 15 minutes or until golden brown.

**BE SAFE! Only an adult should use the oven.**

- 8) Enjoy!

