



Honey Biscuits

Ingredients

To make 30 biscuits you will need:

100g soft butter

100g sugar

1 large tablespoon honey

1 egg yolk

1 level teaspoon cinnamon

180g self-raising flour

Equipment

1 large bowl

1 wooden spoon

1 tablespoon

1 teaspoon

1 greased baking tray

Method

1. Cream the butter and sugar together in the bowl.
2. Beat in the honey and the egg yolk.
3. Add the cinnamon and flour, and mix into soft dough.
4. Using a teaspoon, take small amounts of dough and roll them gently into balls – you should have enough dough for about 30 balls.
5. Place all the balls on a greased baking tray.
6. Cook for 10 minutes at 175°C.
7. Remove biscuits from the oven and place on a wire rack to cool.
8. Eat and enjoy!

