



Crunchy Honey Biscuits

There are many variations of this recipe. It's quick and easy!

Makes: 30 Biscuits **Time:** 20 minutes to prepare

Ingredients:

175g/6oz. plain flour

75g/3oz. granulated sugar

1 tsp bicarbonate of soda

100g/4oz. butter or margarine

1 large tbsp clear honey

1 tbsp milk

Other:

Saucepan, fork, sieve, baking tray, wire rack, rolling pin

Method:

1. Preheated oven (180°C/Gas 5)
2. Warm honey and milk together and allow to cool.
3. Add bicarbonate of soda and beat with fork until frothy.
4. Cream the butter and sugar. Add frothy mixture and then the sieved flour.
5. Roll into small equal balls (about 3 cm diameter), place on greased baking tray and press slightly with a fork.
6. Bake on the middle shelf for about 10 minutes in until golden.
7. Leave to cool on a wire rack

