

Lemon/Orange/Fruit Biscuits

Ingredients:

- 100g Self Raising Flour
- 50g Butter/Margarine
 - 50g Castor Sugar
 - 1 Egg
- 1 teaspoon Lemon/Orange Rind
- 1 Teaspoon of Lemon/Orange Juice

Equipment:

- Baking Tray
- Large Bowl
- Small Bowl
- Teaspoon
- Palette Knife
- Rolling Pin
- Biscuit Cutter
 - Grater



Method:

1. Light Oven 180°C, collect equipment and grease baking tray
2. Put flour and sugar into a large bowl, cut up the margarine and add
3. Rub into flour until it resembles breadcrumbs
4. Separate the egg and add the yolk to the mixture, add the juice and the rind
5. Mix into a smooth dough and knead slightly. Roll out thinly
6. Cut about 10 - 15 biscuits with a medium cutter
7. Place the biscuits on a baking tray, bake for 12 - 15 minutes
8. Place on a cooling tray