

Basic Biscuits

Ingredients

100g self-raising flour
100g wholemeal self raising flour
½ salt
50g margarine
25g sugar
50g sultanas or raisins
1 egg, beaten with sufficient milk to make 125mls of liquid

Method

- 1) Mix flours and salt and rub into margarine
- 2) Stir in sugar and fruit
- 3) Add egg and milk, reserving a little for brushing the tops
- 4) Knead lightly on a floured surface and roll out to just over 1 cm in thickness
- 5) Cut into 7cm rounds, re-roll trimmings and cut out more rounds
- 6) Place onto a grease baking tray and brush the tops with egg and milk
- 7) Bake in a hot oven 220degs for 10mins
- 8) Cool on a wire rack