

# ***Fork biscuits***

## **INGREDIENTS**

- 200g butter softened
- 100g caster sugar
- 300g self-raising flour



## **INSTRUCTIONS**

***Pre-heat your oven to 180C / 160C fan***

***Line a few baking trays with baking paper***

***Mix the butter and sugar together***

1. Measure the butter and put it in a large mixing bowl.
2. Weigh the sugar and add it to the bowl.
3. Beat together with a wooden spoon until well combined.

***Add the flour***

1. Weigh the flour, then add to your mixing bowl. Carry on mixing then use your hands to bring it all together into a soft dough.

***Form the biscuits***

1. Roll small pieces of dough (the size of a walnut or teaspoon) into round balls. Place on your baking tray, leaving space between them for spreading.
2. Dip a fork in cold water and press down on each ball in turn to flatten each biscuit and make an imprint.
3. Bake in the oven for 12-15 minutes until they are golden brown.
4. Cool on a wire rack.