



War time spiced biscuit recipe

Makes approx 15 biscuits

Ingredients

- 225g self-raising flour
- 1/4 teaspoon mixed spice (I used 1/2 tsp)
- 1 pinch salt
- 3 tablespoons caster sugar
- 1 dessertspoon dried egg
- 180g margarine or butter
- 4 tablespoons chopped sultanas plus raisins
 - You can also use mixed fruit instead.
- 1 dessertspoon of milk, or more if needed

Method

1. Preheat the oven to 190 C / Gas 5. Grease a baking tray or use baking paper.
2. In a bowl, mix together the dried ingredients. Rub the margarine or butter into the mixture until it resembles fine breadcrumbs. Add the fruit and then the milk to form a dough. Add flour to a board and then turn the dough out and roll to 1cm thickness.
3. Cut into rounds using a fluted biscuit cutter.
4. Arrange on the baking tray.
5. Bake in the oven for 10 to 15 minutes until golden brown.
6. Remove from the oven, cool and serve.

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