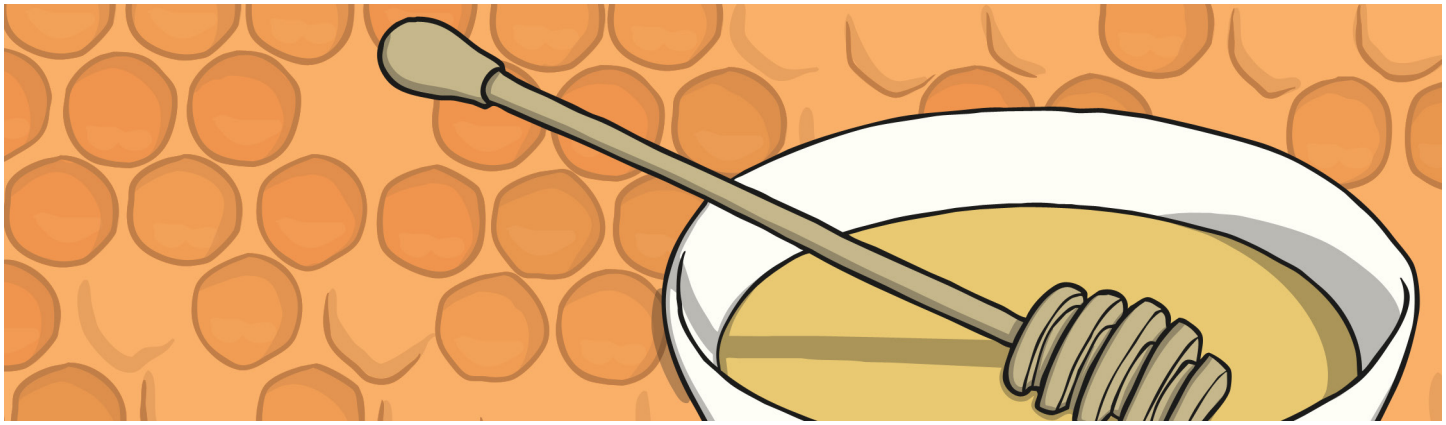


Honey Biscuits

Makes 30

Ingredients

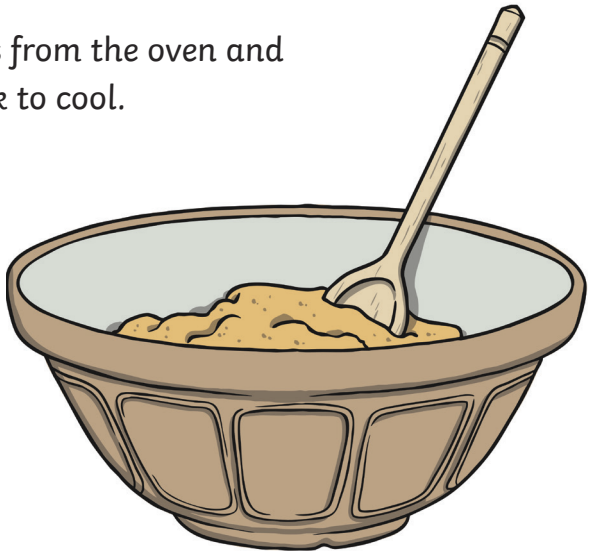
- 100g soft butter
- 100g sugar
- 1 large tablespoon honey
- 1 egg yolk
- 1 level teaspoon cinnamon
- 180g self-raising flour

Equipment

- aprons
- knife
- large bowl
- wooden spoon
- tablespoon
- teaspoon
- greased baking tray
- wire rack
- oven

Method

1. Cream the butter and sugar together in the bowl.
2. Beat in the honey and the egg yolk.
3. Add the cinnamon and flour and mix to a soft dough.
4. Using a teaspoon, take small amounts of dough and roll gently into ball. You should have enough dough for about 30 balls.
5. Place all the balls on a greased baking tray.
6. Cook for 10 minutes at 175°C/gas mark 4.
7. Remove the biscuits from the oven and place on a wire rack to cool.
8. Eat and enjoy!



This recipe involves the use of kitchen appliances. It is your responsibility to assess risks and ensure the activity is safe for those participating. We will not be held responsible for the health and safety of those participating and cannot accept any liability. It is your responsibility to ensure you are fully aware of the allergies and health conditions of anyone making or consuming these products. Children should be carefully supervised by a responsible adult at all times, especially when near a heat source. It is the responsibility of supervising adults to ensure the safety of children in their care.