



Lady Alice Biscuits

NIBBLEDISH CONTRIBUTOR

Ingredients

• 9 ounces (250g) of Butter • 9 ounces (250g) of Plain Flour • 3 ounces (85g) of Custard Powder • 3 ounces (85g) of Icing Sugar • Pinch Salt • Vanilla Essence

Instructions

This is an old recipe from my grandma's recipe book. I ate them when I was a kid so I made them again and decided to share the recipe here. The recipe has been copied verbatim, thus the mention of ounces etc. They taste smooth and buttery, are not too sweet, and are very morish, so be careful. On the back of the original recipe there is another for 'Sauce for Meat Balls and Spaghetti'. It's a weird combination. 1. Sift flour, custard powder, icing sugar. 2. Rub butter into dry ingredients. 3. Break into small balls, flatten with fork and place on a greased tray. 4. Bake in a moderate oven, 320°F (160°C), for approximately 15 minutes. Here is a picture of the original recipe: <http://worldwidepolaroidfriends.com/photos/Image0794.JPG>