



Sugee Biscuits

NIBBLEDISH CONTRIBUTOR

Ingredients

1) 200g plain flour 2) 1/2 baking soda 3) 200g ghee or butter 4) 150g icing sugar 5) 150g semolina flour (sugee flour) 6) 1/2 tsp salt

Instructions

1) Preheat oven to 180 C 2) Sift plain flour and baking soda together 3) place ghee, icing sugar, semolina flour and salt in mixer and beat until dry ingredients are just moistened. 4) Add sifted ingredients and mix well. 5) Divide dough into small balls then flatten slightly. 6) Arrange on line baking tray and bake for about 12 minutes.