



Sooji Biscuits

NIBBLEDISH CONTRIBUTOR

Ingredients

- 455g ghee (i used an entire tub of QBB ghee)
- 340g icing sugar
- 795g plain flour
- Pinch of salt

Instructions

1. Preheat oven to 120C. Line as many baking trays as you have with aluminum foil and set aside.
2. Using an electric mixer, cream ghee and icing sugar together for about 5 minutes. Slowly add flour and salt, mixing till a soft dough forms.
3. With slightly moistened hands, shape 1/4 teaspoonfuls of dough into little balls. Place them about 1 inch apart on prepared baking sheets. Bake a tray at a time for about 20 to 25 minutes, rotating halfway through. The biscuits should have an ivory tinge and still be a little soft when you take them out of the oven- they will firm up as they cool. Makes easily 300 little biscuits