



Italian biscuits

NIBBLEDISH CONTRIBUTOR

Ingredients

1 3/4 cup flour
60gm butter
1 tsp baking powder
1 1/2 tbsp milk
1/3 cup sugar
1 egg

Instructions

1. Crumble butter in flour.
 2. Mix sugar and milk in saucepan and dissolve the sugar, cool,
 3. Add egg.
 4. Pour mixture into flour crumble.
 5. Knead to a soft dough but not sticky.
 6. Using a star nozzle, pipe out dough onto greased tray. Give room to expand.
 7. Bake in moderate oven for 20 mins. make about 25 biscuits.
- Note: This biscuit is not as sweet, just nice, but you can glaze it with lemon glaze icing.