



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.