## Italian biscuits

NIBBLEDISH CONTRIBUTOR

## Ingredients

$13 / 4$ cup flour
60 gm butter
1 tsp baking powder
$11 / 2$ 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 glace it with lemon glace icing.

