



English Biscuits

NIBBLEDISH CONTRIBUTOR

Ingredients

- 100g unsalted butter
- 50g (1/3 cup) soft brown sugar
- 50g (1/3 cup) caster sugar
- 1 egg
- a few drops of vanilla essence
- 175g (1 cup) plain flour
- 2 tsp baking powder
- 2 tbsp milk (optional)
- 50g shelled hazel nuts or almonds, coarsely chopped
- 50g plain or dark chocolate, coarsely chopped
- salt

Instructions

Makes 15

- Preheat oven to 175 - 180 degrees
 - Cream butter with both types of sugar, then beat in the egg and vanilla
 - In a separate bowl, mix together flour, baking powder and a pinch of salt
 - Sift cream mixture and beat constantly with wooden spoon
 - If necessary, soften mixture with milk (this is optional)
 - Place a tbsp of mixture as one piece for 15 pieces, spaced well apart, on an ungreased baking sheet and bake for about 7-8 minutes
 - Remove the baking sheet from the oven and leave to cool slightly, then remove biscuits with a knife and leave to cool on a wire rack
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