



Abernethy Biscuits

Ingredients

225g plain flour
1/2 tsp baking powder
90g butter
90g caster sugar
1/2 tsp caraway seeds
1 tbsp milk
1 egg

Method

- Pre-heat the oven to 190C / Gas 5
- Sift the flour with the baking powder into a large bowl
- Rub in the butter to make crumbs
- Mix in the sugar and the caraway seeds
- Blend the milk and egg first in a cup then add slowly to form a dough
- Lightly flour the table top and roll out the dough to 3mm thickness and cut out rounds (or any shape you fancy)
- Place onto a non-stick baking sheet and bake until golden - 10-12 minutes
- Cool and eat with a strong cheddar or dip into a cup of tea