

Honey biscuits

Ingredients (To make 30 biscuits you need)

100g soft butter
100g sugar
1 large tablespoon of honey
1 egg yolk
1 level teaspoon cinnamon
180g self-raising flour

Method

1. Beat the butter and sugar in a bowl with a wooden spoon until creamy.
2. Next beat in the honey and the egg yolk.
3. Add the cinnamon and flour, mix into soft dough.
4. Take a teaspoon of dough and roll it into a ball.
5. Then do the same to the other 29 biscuits
6. Space out on a greased baking tray.
7. Cook for 10 minutes at 175C.
8. Clean up and wash up.