

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
4. mix into soft dough.
5. Take a teaspoon of dough and roll it into a ball.
6. Then do the same to make another 29 biscuits.
7. Space out on a greased baking tray.
8. Cook for 10 minutes at 175C.
9. Clean up and wash up. DONE!!: