

Garibaldi Biscuits

Makes 24

Hands-on Time 10 minutes

Baking Time 12 minutes

Ingredients

- 120 sultanas
- 50ml orange juice
- 170g self-raising flour (plus extra for dusting)
- 40g plus 1 tbsp caster sugar
- 1/8 tsp fine salt
- 60g unsalted butter (cubed and chilled)
- 40ml milk
- 1 egg white

Equipment

- Saucepan
- Spatula
- Small bowl
- Mixing bowl
- Spoon
- Rolling Pin
- Fine sieve
- Knife or pizza cutter
- Aluminium baking sheet
- Baking parchment
- Fork
- Pastry brush
- Wire rack

Method

1. Soak the Fruit

- Add the sultanas and orange juice to the saucepan.
- Place over a medium heat and stir with a spatula for a couple of minutes.
- Transfer into a small bowl to cool.

2. Make the Biscuit Dough

- In a mixing bowl, rub together 170g of flour, 40g of sugar, salt, and butter using your thumb and forefingers until the mixture resembles breadcrumbs.
- Using a spoon, mix in the milk until a dough forms.

3. Cut and Bake the Biscuits

- Preheat the oven to 180°C/160°C (fan)/350°F/Gas Mark 4.
- Flour a worktop and rolling pin. Roll the dough out into a rectangle, 2mm thick.
- Strain the sultanas using a fine sieve and scatter the fruit over half of the dough.
- Fold the uncovered part of the dough over the fruit to create a sandwich.
- Flour the surface and dough again and roll out again until you have a thin rectangle.
- Cut the dough up into finger-like biscuits.
- Place the biscuits evenly spaced apart onto a lined tray.
- Brush an lightly beaten egg white over the tops of the biscuits.
- Sprinkle the tablespoon of sugar over the tops of the biscuits and bake for 12 minutes until lightly golden. Cool on a wire rack.

Enjoy!