

Nice Biscuits

Makes 36

Hands-on Time 10 minutes

Baking Time 12 minutes

Ingredients

- 190g plain flour (plus extra for dusting)
- 80g cornflour
- 130g caster sugar
- 50g desiccated coconut
- 140g unsalted butter (cubed and chilled)
- 1 large egg yolk
- 1 1/2 tbsp milk

Equipment

- Mixing bowl
- Spoon
- Rolling Pin
- Knife or pizza cutter
- Aluminium baking sheet
- Baking parchment
- Wire rack

Method

1. Make the Biscuit Dough

- In a mixing bowl, rub together 190g flour, cornflour, 100g of sugar, coconut, and butter using your thumb and forefingers until the mixture resembles breadcrumbs.
- Using a spoon, mix in the egg yolk and milk until a dough forms.

2. Cut and Bake the Biscuits

- Preheat the oven to 170°C/150°C (fan)/325°F/Gas Mark 3.
- Flour a worktop and rolling pin. Roll the dough out into a rectangle, 5mm thick.
- Cut the dough up into rectangular biscuits.
- Place the biscuits evenly spaced apart onto a lined tray.
- Sprinkle 30g of sugar over the tops of the biscuits and bake for 12 minutes until lightly golden. Cool on a wire rack.

Enjoy!