



Biscuits

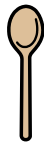
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- kitchen Equipment



- Mixing bowl



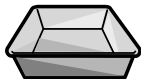
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- Wooden spoon and teaspoon



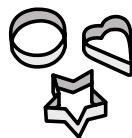
- Sieve



- Baking tray



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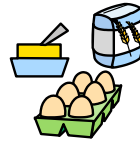


- Rolling pin and cookie cutter



Biscuits

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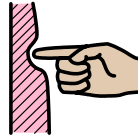


Ingredients

250



- 250 grams of soft butter



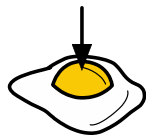
140



- 140 grams of caster sugar



1



- 1 egg yolk

2



- 2 teaspoons of vanilla essence



1



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1. In a bowl mix the butter and sugar

2



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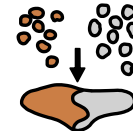


2. Mix in the egg yolk and vanilla essence

3

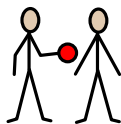


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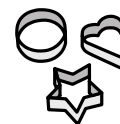
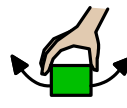


3. Sift in the flour and mix together

4

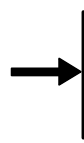
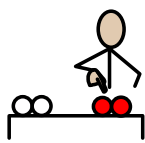


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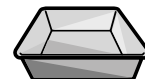


4. Roll out your dough and use cookie cutter

5



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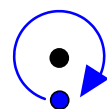
5. add these to a greased baking tray

6

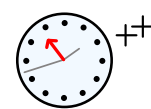


180°C

160°C



12



6. Bake 180C / 160C fan for about twelve minutes