



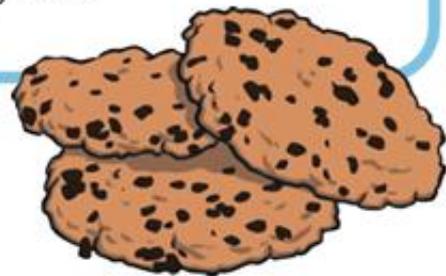
Winter Wonderland Biscuits

Ingredients:

- 75g softened butter (or dairy-free alternative)
- 75g soft brown sugar
- 125g plain flour (or gluten-free flour)
- $\frac{1}{2}$ tsp baking powder
- 1 tsp cinnamon
- 75g sultanas
- 1 tbsp milk (or milk alternative)

Equipment:

- baking tray (you may need two depending on size)
- baking parchment
- mixing bowl
- electric whisk
- teaspoon
- mixing spoon
- cooling rack



Method

1. Preheat the oven 180°C (gas mark 4).
2. Line the baking tray(s) with baking parchment.
3. Put the butter (or alternative) and sugar into a large bowl and cream together until light and fluffy.
4. Mix in the flour, baking powder, cinnamon and sultanas.
5. Add the milk to form a soft dough.

6. Shape the dough into small walnut-sized balls and flatten slightly before placing on the baking tray.
7. Leave space between each biscuit - they will spread a little when baking.
8. Bake for 10-12 minutes until golden brown.
9. Once baked, allow to cool on the baking tray slightly before transferring to a cooling rack to cool completely.



Alternatives to try:

- Swap the cinnamon and raisins for 1 tsp of vanilla essence and 50g dairy-free chocolate chips.
- If using gluten-free flour, add a little more milk as needed.
- Why not mix a little glaze icing or melt some chocolate and drizzle on top for an extra sweet treat?
- Use winter-themed biscuit cutters to make shaped biscuits or, if small enough, press them gently into the top of the biscuit dough before putting them in the oven to make patterned biscuits.