



## VANILLA BUTTER BISCUITS

<i>Ingredients</i>	<i>Equipment</i>
125 grams Unsalted Butter/ <b>Nuttelelex*</b>	Saucepan
1/3 cup Caster Sugar	Large and Medium Mixing Bowls
1 Teaspoon Vanilla Extract	Sifter
<sup>3</sup> / <sub>4</sub> Cup Self Raising Flour/ <b>Gluten Free*</b>	Cup and Spoon Measures
<sup>2</sup> / <sub>3</sub> Cup Plain Flour/ <b>Gluten Free*</b>	Whisk
2 Tablespoons Milk/ <b>Soy*</b>	Wooden Spoon
	Lined Baking Trays

*\*Refer to product list on the CPS website*

<i>What to do</i>
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1. Weigh and measure ingredients
2. Preheat the oven to 160°
3. Melt the butter in the saucepan
4. Whisk the butter caster sugar and vanilla extract together in the large mixing bowl until the sugar is dissolved into the butter.
5. Sift the flours into the medium mixing bowl.
6. Add half the flours to the butter mixture and use a wooden spoon to mix until well combined.
7. Add the milk and mix well.
8. Add the remaining flours to the mixture and, when the mixture becomes difficult to mix with the wooden spoon, use your hand. Mix with your hand until the mixture forms a soft dough that leaves the side of the bowl and doesn't stick to your hand.
9. Roll tablespoons of the dough into balls and then place the balls about 4cm apart on the lined trays.
10. Use equipment from your draw and cupboard to make patterns on the biscuits.
11. Bake the biscuits for approximately 18-20 minutes or until the biscuits rise.