

## LACE BISCUITS

<i>Ingredients</i>	<i>Equipment</i>
<b>For the Biscuit</b>	<b>1 Large Saucepan</b>
<b>75 Grams Butter</b>	<b>Spoon Measures</b>
<b>75 Grams Oats</b>	<b>Mixing Bowls</b>
<b>½ Cup Caster Sugar</b>	<b>Sifter</b> <b>Wooden Spoon</b>
<b>1 Egg</b>	<b>Teaspoons</b>
<b>½ Cup Self Raising Flour</b>	<b>Zester</b>
	<b>Lined Baking Trays</b>
<b>For the Filling</b>	
<b>1 Lime</b>	
<b>125 Grams Mascarpone Cream</b>	
<b>¼ Cup Icing Sugar</b>	

### *What to do*

- 1. Get out all required equipment**
- 2. Weigh and measure ingredients**
- 3. Heat the oven to 170°**
- 4. Put the butter in the saucepan over a low heat until the butter has melted. Take it off the heat.**
- 5. Stir in the oats with a wooden spoon.**
- 6. Stir the caster sugar into the mixture**

7. Then leave it to stand for two or three minutes to let the butter soak into the oats.
8. Break the egg into a small mixing bowl and whisk. Stir it into the mixture.
9. Sift in the self raising flour.
10. Put heaped teaspoons of mixture onto each tray (approximately 32). Make sure they are well spaced out.
11. Bake them for 9-10 minutes.
12. Leave the biscuits to cool for five minutes. Carefully lift them off the paper with a blunt knife and onto a wire rack.

#### For the Filling:

1. Put the mascarpone cream in the medium mixing bowl
2. Zest the lime into the bowl and sift the icing sugar into the bowl.
3. Mix well.
4. Spread some lime cream evenly onto 16 biscuits. Then place the remaining biscuits on top.