

Farm biscuits

You will need:-

- 120g butter
- 120g sugar
- 1 large tablespoon of honey
- 1 egg yolk
- 1/2 level teaspoonful of cinnamon
- 180g self raising flour
- For the coating sugar.
 - 20g of sugar
 - 1/4 teaspoonful of cinnamon
- one large or two small baking sheets
- beater (hand or electric)
- 2 mixing bowls
- scales
- teaspoon and tablespoon
- large sieve
- oven gloves
- wire cooling rack

What to do:-

1. First wash your hands.
2. Set the oven temperature to 175°C (gas mark 4): ask an adult to help you.
3. Sift the flour, and cinnamon through the sieve into one of the bowls.
4. In the other bowl beat together the butter and sugar until it is creamy.
5. Add to this the egg yolk and honey and beat again.
6. Now gently mix in the flour and cinnamon adding a little at a time.
7. If the dough is sticky, add a little more flour.
8. Spread the coating sugar onto a clean dry surface.
9. Shape about a teaspoonful of the dough into a ball and roll in the coating sugar
10. Lightly grease the baking sheet(s) with oil or margarine
11. Flatten onto a baking sheet (s) - it makes about 20
12. Ask an adult help you to put them in the centre part of the oven to cook for 12 to 15 minutes: also ask them to assist in taking them out at the end. The biscuits are ready when they are golden brown.

13. Leave the biscuits on a tray to cool for about 5 minutes and then put them on a wire tray to become crisp.