

Pudding Lane bakery biscuits

Some reports say that the fire started when small cakes caught fire in the bakery's oven. Try this recipe for traditional biscuits.

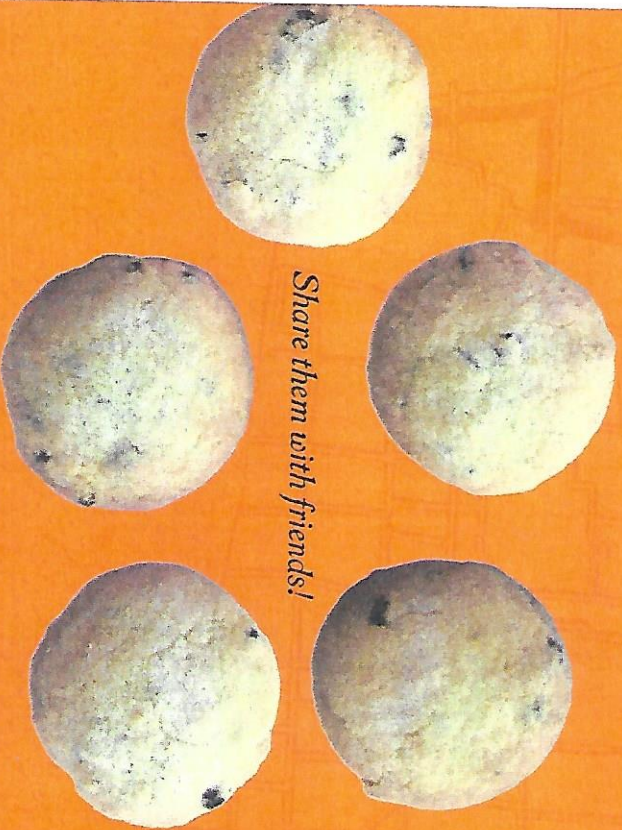
You will need:

A mixing bowl
A spoon
A sieve
A greased baking tray
Oven gloves
Sugar for sprinkling

Ingredients:

(makes 24 biscuits)
225g softened butter
110g caster sugar
275g plain flour
75g currants
1 teaspoon mixed spice

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1



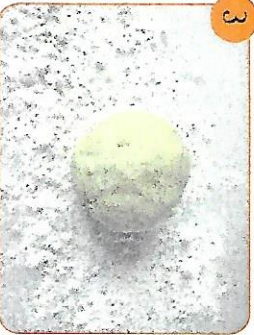
Ask an adult to preheat the oven to 180°C / gas mark 4. Beat the butter and sugar together in a mixing bowl until they are smooth.

2



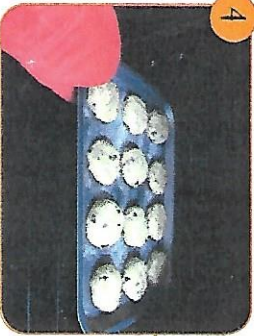
Sift the flour and mixed spice into the bowl, add the currants and mix into a dough. Mould the dough into a ball.

3



Lightly dust your work surface with flour and roll the dough into small balls with your hands. Use your hands to flatten the balls into biscuit shapes.

4



Place the biscuits on a baking tray and bake for 15–20 minutes, until golden brown. Ask an adult to help you with the oven. Sprinkle the biscuits with sugar. Leave to cool.