



Rosh Hashana *Honey Biscuits*

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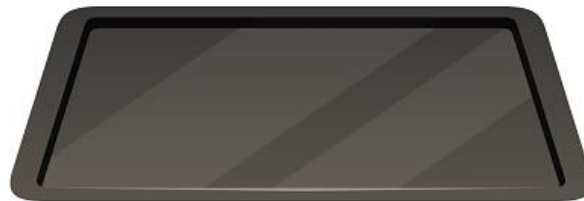
Ingredients:

- 100g soft butter
- 100g sugar
- 1 tbsp honey
- 1 egg yolk
- 1 tsp cinnamon
- 180g self-raising flour



Equipment:

- 1 large bowl
- 1 wooden spoon
- 1tbsp
- 1tsp
- 1 greased baking tray



Method:

- 1. Cream the butter and sugar together***
- 2. Beat in the honey and the egg yolk***
- 3. Add the cinnamon and flour and mix into a soft dough***
- 4. Using a teaspoon take small amounts of dough and roll into balls***
- 5. Place the balls onto the baking tray***
- 6. Cook for 10mins at 175 degrees celsius***
- 7. Remove biscuits from oven and place them on a wire rack to cool***

ENJOY!

