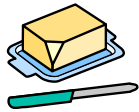


Biscuits

110 g
110 g



butter

55 g
55 g



sugar

g
175 g



plain

flour

2 $\frac{1}{2}$
2 1/2



tablespoons

of




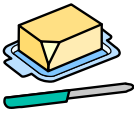

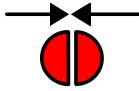
water




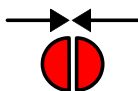






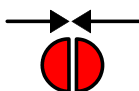
1 teaspoon

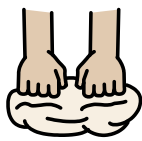
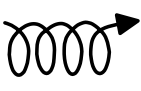
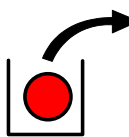




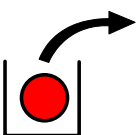

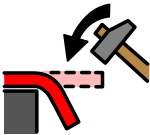
vanilla essence




1   +  
1. mix the butter and sugar together

2   +  
2. add the flour and mix together

3   +  +  
3. add vanilla essence and water and mix together

4  +  
4. knead the dough and roll it out

5   to cut  out  biscuit  shapes

6   15 minutes  2 or
6. cook in the oven for 15 minutes (Gas mark 2 or

150°C

150 degrees)