

# T H E   B I S C U I T S

## **Ingredients:**

- 100g margarine
- 50g caster sugar
- 150g self raising flour



## **Instructions:**

1. Cream the margarine and sugar together until it is light and fluffy.
2. Add half the flour and mix well.
3. Add the remaining flour and mix to a dough.
4. On a floured board, knead until smooth.
5. Roll out and cut into shapes.
6. Place on a greased baking tray.
7. Bake in a warm oven (325F/gas mark 3) for 20 mins until golden brown.

You can add extras like raisins or chocolate chips and ice to decorate - yummy!