



Black Country Fruit Biscuits

(makes 15)

Preparation time = 30 minutes

Cooking time = 15 minutes

Method:

1. Preheat oven to 180C or gas mark 4
2. Grease the baking tray
3. Mix all the dry ingredients together in a large bowl – flour, baking powder, sugar and salt
4. Add the margarine/butter and rub into the dry ingredients either using fingers or a wooden spoon
5. Pour a tablespoon of milk into the mixture and mix, keep gradually adding more milk (if necessary) to form a moist dough
6. Cut the dough in half and roll out into 2 squares on a floured surface
7. Sprinkle the sultanas/raisins on one half and cover with the other half
8. Roll out the dough on a floured surface again to approximately 0.5cm thickness
9. Cut into desired shape using cutters and place onto the greased baking tray
10. Place in a pre-heated oven for approximately 15 minutes

INGREDIENTS

- 225g plain flour (plus extra for rolling)
- 1 teaspoon baking powder
- A pinch of salt
- 55g margarine or butter (plus extra for greasing baking tray)
- 55g sultanas or raisins
- 55g sugar
- Milk to mix

EQUIPMENT

- Baking tray
- Weighing scales
- Measuring spoons
- Large mixing bowl
- Wooden spoons
- Preparation mat
- Rolling pin
- Table knife
- Shape cutters