

EASY FORK BISCUITS

Ingredients-

150g of Self-raising flour

50g of Caster sugar

100g of Butter

Step 1- Line a baking tray and preheat oven to 180oc

Step 2-Mix your butter and sugar in a bowl until well combined and fluffy then add flour



Step 3-Mix together with your hands and add chocolate chips if wanted

Step 4- Roll walnut sized pieces and place on your baking tray



Step 5-Fill a cup with cold water, dip a fork into the water and then gently press down on each ball of biscuit dough.



Step 6-Bake in the oven for 12-15 minutes or until golden brown

Step 7-Pop onto a wire rack to cool.



ENJOY!!!!!!!

YMCA