

Recipe No. 19/2017

Butter Biscuits

These simply delicious Butter Biscuits (often called Danish or Butter Cookies) come from the TM5 basic book.

To taste these delicious treats for yourself and experience some incredible cooking tips, join us at our Open Day in Cape Town this Saturday! Entrance is free. We'll be at the Kelvin Grove Club in Newlands, so pop in anytime between 10am and 1pm.

NB: Suitable for both TM5 and TM31

Preparation Time: 20 min

Cooking Time: 20 min

Makes: 30 pieces

Ingredients

250 g flour
100 g sugar, plus extra for dipping
100 g butter, unsalted, cut into pieces
1 egg
1 tsp baking powder

USEFUL ITEMS

Baking tray and paper
Cooling rack
Air-tight container



Method

1. Preheat oven to 180°C. Line a baking tray with baking paper and set aside.
2. Place flour, sugar, butter, egg and baking powder into mixing bowl and mix **20 sec/speed 6**.
3. Place some sugar onto a plate. Pinch together 1 tbsp dough and roll into a small ball (approx. 3cm in diameter). Dip the top in sugar, place onto prepared baking tray and flatten with a fork into a round biscuit shape. Repeat with remaining dough and bake 20 minutes (180°C) or until light golden. Allow to cool on a cooling rack before serving or storing in an air-tight container.

Tip

- In step 2, add natural flavours such as vanilla sugar, lemon zest, orange zest, ground cinnamon, or chopped candied ginger.

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