



Butter biscuits

By Miele

15 minutes, plus resting time

Preparation Time

15 minutes

Cooking Time

30-40 biscuits

Serves

INGREDIENTS

300 g (2 cups) plain flour ½ tsp baking powder Pinch salt flakes 170 g unsalted butter, softened 110 g (½ cup) caster sugar 1 tsp vanilla extract 1 egg, lightly beaten Miele accessories

Baking trays

METHOD

- 1. Sift the flour, baking powder and salt into a bowl and set aside.
- 2. Place the butter, sugar and vanilla into the bowl of a freestanding mixer with a paddle attachment. Mix until smooth and creamy.
- 3. Add the egg and beat until combined. If the mixture looks slightly curdled add 1 tablespoon of the flour mixture and beat until the mixture is smooth.
- 4. Gently fold the remaining flour into the butter mixture and shape into a ball. Place into an airtight container and place into the fridge for 30 minutes.
- 5. Roll out the dough between two silicone sheets or baking paper until 8 mm thick.
- 6. Cut out your desired shapes using cookie cutters.
- 7. Place into the oven on Fan Plus at 150°C and bake for 15 minutes. Remove from the oven and allow to cool.

Serving suggestions

- Add 2 tablespoons of cocoa to the mix to make a chocolate biscuit.
- You can decorate these biscuits using melted chocolate, sugar, royal icing, nuts, buttercream, sprinkles and more!

Hints and tips

• Temper the chocolate on the induction cooktop using this recipe:

100 g good-quality chocolate callets. Melt half of the chocolate in a small saucepan on low heat, induction setting 2. Remove from the heat and add remaining chocolate. Stir continuously until all of the chocolate has melted.