

Basic Biscuit

Servings: 1.2kg (100 biscuits)

Prep Time: 10min

Cook Time: 15-20min



Ingredients

- 460g butter or margarine
- 340g (400ml) castor sugar
- 2 extra large egg-yolks
- 5ml vanilla essence
- 600g (1250ml) flour, sifted
- 50g (100ml) cornflour
- 5ml salt

Directions

1. Cream butter and sugar until light and fluffy
2. Add egg-yolks and vanilla essence, beat one minute
3. Sift flour, cornflour and salt into mixing bowl, slowly add to butter mixture until well blended
4. Shape or pipe biscuits as desired and place on greased baking trays
5. Bake at 180 degrees Celsius 15-20min or until lightly golden