Honey and Christmas Spice Biscuits

Ingredients

1 1/3 cups plain flour
1/2 teaspoon bicarbonate soda
1/2 teaspoon mixed spice
1/4 teaspoon ground cinnamon
1/3 cup brown sugar
1/3 cup honey
50 grams unsalted butter
1 tablespoon milk
Raw sugar to sprinkle

Method

Preheat oven to 180 C. Line 2 baking trays with baking paper.

Sift the flour, bicarb soda and spices into a mixing bowl. Mix and make a “well” in the centre.

Put brown sugar, honey and butter in a small saucepan over a low heat.

Stir with a wooden spoon until butter melts. Remove from the heat and stir in the milk.

Pour the butter mixture into the flour “well”. Stir with a wooden spoon until the mixture forms a soft, sticky dough. Cover and refrigerate for 30 minutes, or until cold and firm.

Use a teaspoon to scoop out spoonfuls of dough, then roll them into balls in your hands.

Place the balls on the trays, leaving about 3 cm in between for spreading. Flatten the balls slightly.

Sprinkle raw sugar over the tops of biscuits. Bake them in the oven for 12 minutes or until golden brown. Leave to cool on the trays for 5 minutes then transfer to a wire rack to cool completely.

Makes 32 biscuits.

Recipe source: Christmas Cooking with Kids by Fiona Hammond.