

Digestive Biscuits

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Digestive Biscuits recipe

Ingredients & Quantities

- 450g of Wholemeal Flour
- 225g of Margarine
- 225g of Brown Sugar
- 115g of Oatmeal
- 15g of Baking Powder
- 60ml of Milk
- 1/4tsp of Salt

Method

1. Rub the fat in to the flour.
2. Add all the other dry ingredients and mix well.
3. Add the milk and to a firm dough.
4. Roll out 1/4" thick. Cut out with 1.5" cutter. Place on to a greased baking tin.
5. Bake for 12-15 minutes at 375F/190C.
6. Cool on a wire rack.

Notes: constant watch should be kept during cooking, removing any biscuits that may be cooked quicker.