

Caramel Triangle Biscuits

Written by Administrator
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Caramel Triangle Biscuit recipe

Ingredients & Quantities

Base

- 40g of Margarine
- 30g of Sugar
- 30g of Cornflour
- 60g of Plain Flour
- Small pinch of Salt

Topping

- 60g of Soft Brown Sugar
- 20g of Syrup
- 60g of Margarine

Method

1. Cream together the margarine and sugar until fluffy.
2. Mix in the flour, cornflour and salt to form a smooth dough.
3. Press in to a greased tin, prick with a fork and bake for 15-20 minutes at 350F/180C
4. Heat the sugar, margarine and sugar in a saucepan until the sugar has dissolved and simmer for 5 minutes.
5. Spread the topping over the base and leave to go cold before cutting in to triangles and serving.