

Maggie's Oat Biscuits

Notes These will freeze so you can make it ahead



Ingredients

75g	Butter
150g	Plain Flour
50g	Caster sugar
75g	Porridge oats (whizz in a food processor to make a finer biscuit)
½ tsp	Baking powder
1	Medium Egg
	Pinch of salt

Method

Beat the butter and sugar for about 5 minutes then add all the other ingredients.

Bring together to form a stiff dough and chill

Roll out to about 2 – 4 mm and cut into rounds (or Christmas shapes)

Bake at 180°C fan for about 10 mins or until golden brown, cool on a colling rack.

Maggie's Cheese Biscuits

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Ingredients

50g	Butter
100g	Plain Flour
150g	Cheddar Cheese, grated
½ tsp	Paprika or smoked paprika
1	Egg yolk

Method

Whizz dry ingredients (butter, flour, seasoning and cheese) in a food processor for about 10 seconds

Put into a bowl and add egg yolk

Bring together to form a stiff dough and chill

Roll out to about 2 – 4 mm and cut into rounds

Bake at 180°C fan for about 10 mins, cool on a colling rack.