

Ingredients

50g margarine
75g granulated sugar
1 small egg yolk
100g plain flour

Equipment

Baking tray, weighing scales, mixing bowl, wooden spoon, fork, small bowl, sieve, flour dredger, oven gloves and cooling rack.



Method

1. Preheat the oven to 180°C or gas mark 4. Grease a baking tray.
2. Beat the margarine and sugar in a bowl with a wooden spoon until creamy. Whisk the egg yolk in a small bowl using a fork.
3. Add the egg, a little at a time.
4. Sift the flour into the bowl.
5. Mix well to form a firm dough.
6. Shape into biscuits on a floured surface.
7. Place the biscuits on to a greased baking tray and bake for 10 minutes, until golden brown.
8. After baking, place on a cooling rack.

Handy hints

- Do not crowd the biscuits on the baking tray, as they may spread while in the oven.
- Try adding optional ingredients after the flour, for example 25g dried apricots, 25g cherries or 25g choc-chips.