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Beat 140 grams of soft butter with 60 grams

of caster sugar until you have a paste

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Sprinkle in 190 grams of plain flour, 1 tsp of

cinnamon and 1tsp of mixed spice and stir

until you have crumbs

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Then work with your hands until you have a

soft paste/dough ball

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Roll out on a floured surface (about 1 cm

thick) and cut up with cutters.

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Place on baking sheet and sprinkle with a

little more sugar.

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Leave in fridge to cool while your oven

preheats to 190 degrees.

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Bake for 15 mins or until the right colour.

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Cool before

eating

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Olfactory

Touch

Propriocep2on

•

g butter

140

•

)

room temperature

(

•

g caster sugar

60

•

g plain flour

190

•

1

tsp cinnamon

•

1

 tsp mixed spice

**Spice**

**d B**

**iscuits**