

Cinnamon Biscuits with Briony May Williams

Here is a list of the things you will need:



- 300g of butter
- 200g sugar
- 400g of plain Flour
- 4 Tablespoons of milk
- 3 Tea spoons of cinnamon
- 1 Tea spoons of baking powder
- 1 Tea spoon salt

- 2 mixing bowls
- Cling film
- Whisk
- Spoon
- Baking Paper
- Baking Tray



How to make the biscuits:



Switch on the oven to 180° degrees.



Put baking paper on the baking tray.



Put flour, baking powder, salt and cinnamon in a bowl and whisk together.



In another bowl mix the butter and sugar.



Add the flour mixture to the butter mixture and stir.



Add the milk and stir.



Wrap the biscuit dough in cling film and put in the fridge for 20 minutes.



Use your hands to make balls with the biscuit dough and put on the baking paper.



Bake for 10 -12 minutes then wait for the biscuits to cool before eating!



Sit down and enjoy!

Eat