



French Butter Biscuits

Sarah's Servings: 35 Sarah's skill: Easy, Baking time: 20 minutes

Ingredients

100g salted butter, softened
75g caster sugar
2 free-range egg yolks
150g plain flour
½ tsp baking powder

Method

1. Grease a 24 hole mini tart tin with butter or cake release spray.
2. In the bowl of a stand mixer place the butter and sugar and mix until light and fluffy.
3. Add the egg yolks and mix again.
4. Finally add the flour and baking powder and mix until combined.
5. Roll the dough to roughly a 2cm diameter and wrap in cling film.
6. Place in the fridge and chill for at least 1 hour.
7. Pre-heat the oven to 180°C (160°C fan).
8. Cut discs of the dough approximately 1.5cm wide and place in the mini tart tin - you will need to do a couple of batches so put the remaining dough in the fridge while you bake the first batch.
9. Bake for 20 minutes.
10. Leave to cool in the tin for 5 minutes then transfer to a wire cooling rack.