

Spiced Christmas Biscuits



Ingredients

- 2 tsp *Carlas Sweet Spice Blend*
- 225g self-raising flour, plus extra for dusting
- 1 tsp maple syrup
- 115g golden caster sugar
- 115g unsalted butter, cut into cubes
- 1 medium egg, beaten



SERVES makes
approx. 18 biscuits



PREP TIME 40 mins



COOKING TIME 10-12
mins

Instructions

- Preheat the oven to gas 4, 180°C, fan 160°C. Line 2 baking sheets with baking paper and set aside
- Add the flour, maple syrup, sweet spice, sugar and butter to a large bowl. Rub together with your fingertips until the mixture resembles fine breadcrumbs. Add the beaten egg and mix to a stiff dough. Bring together with your hands into a disc, wrap in clingfilm and chill for at least 20 mins
- Roll out the dough on a lightly floured surface to 5mm thick. Cut out a mixture of shapes, such as stars, Christmas trees, snowmen or snowflakes with cutters. Bring any leftover dough together again, roll out and cut out further shapes. Transfer to the prepared baking sheets and chill for 10 mins until firm
- Bake for 10-12 mins (check after 8 mins if your shapes are small) or until a pale golden colour. Transfer the biscuits to a wire rack to cool completely.