



Recipe of the Week

SWEET & SALTY PEANUT BISCUITS

Ingredients

75g brown sugar (plus more for dipping)
100g butter
50g vegetable shortening
1 large egg
1 teasp vanilla
175g self-raising flour
125g salted peanuts

Method

1. Preheat oven to 190 degrees
2. In mixer, mix together the sugar, butter, shortening, egg, and vanilla to combine well.
3. Stir in flour and peanuts.
4. Place in rounded teaspoons onto a baking tray.
5. Oil the bottom of a glass, then dip into extra brown sugar and press down on the biscuits to flatten.
6. Bake 8 - 10 minutes.