

Becky Bakes...

## FORK BISCUITS

- 150g Self-Raising Flour
- 100g softened Unsalted Butter
- 50g Caster Sugar



Optional:

- Substitute 25g of the Flour with 25g of Cocoa for a chocolate version

Makes 16

Cook in the oven on 2 baking trays, lined with greaseproof paper

1. Oven on to Gas mk. 4, 180°, (160°C Fan)
2. In a large mixing bowl beat the butter until soft then add the sugar and beat well
3. Gradually work in the flour (and cocoa if making chocolate version) until the mixture is a firm dough
4. Squeeze the dough into a block and then divide into 16 equal-sized pieces
5. Roll each piece of dough between the palms of your hands to form balls, then space them 8 per tray on the baking trays
6. Press a wet fork gently down on the top of each dough ball, then slide it off, to make ridged biscuit shapes. Re-moisten the fork regularly with water to prevent it sticking to the dough
7. Bake for 15-20 minutes, or until pale golden
7. Allow the biscuits to cool on the baking trays for 5 minutes before transferring them to a wire cooling rack using a palette knife.
8. Enjoy with friends over a cup of tea or coffee!

For a demonstration of this recipe, find me on YouTube:

[https://www.youtube.com/watch?v=VYpL1UqM\\_lo](https://www.youtube.com/watch?v=VYpL1UqM_lo)