

# Digestive Biscuits



## Ingredients:

75g Wholemeal Flour



40g Butter

40g Caster Sugar



15g Plain Flour

15g Porridge Oats

3 Tablespoons Semi-Skimmed Milk

½ Teaspoon Baking Powder: School to Provide

Pinch of Salt

Please bring a container to take your digestive biscuits home in.



## Method:

1. Pre-heat the oven to 190°C or Gas Mark 5.
2. Line a baking tray with greaseproof paper.
3. Weigh and measure out all the ingredients accurately.
4. Sieve the plain flour, salt and baking powder into a large plastic bowl and mix thoroughly with a white plastic stirring spoon.
5. Stir in the wholemeal flour and porridge oats.
6. Cut the butter into small even size pieces.
7. Rub the butter into the mixture using your fingertips.
8. Stir in the caster sugar.
9. Add the milk a little bit at a time and mix to form a stiff dough.
10. Roll the dough out thinly.
11. Cut into about 12 biscuits with a medium size cutter.
12. Place on the lined baking tray and bake for 15 to 20 minutes until pale golden brown.