

## Portuguese Biscuits (Biscoitos)

**Season:** Spring

**Type:** Dessert

**Serves:** 28 tastings

**From the garden:** -

**Class focus:** Cracking egg & roll and shape cookie dough



<b>Equipment:</b>	<b>Ingredients:</b>
Kitchen Aid Mixer Measuring cups Measuring spoons Baking tray x 2 Baking paper Serving plate x 5 Kitchen tong x 5	84g butter (soften using microwave) ½ cup sugar 2 eggs 2 cups plain flour 1 ¼ teaspoons baking powder 1 teaspoon vanilla

### What to do:

1. Heat oven to 170C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Put all the ingredients in the Kitchen Aid mixing bowl fitted with a dough hook, knead on speed 2 for 5 minutes.
4. Roll one tablespoon of the dough into a thin rope about 12cm long.
5. Bring together the ends to form a ring.
6. Place on the lined baking trays.
7. Repeat until all the dough is made up.
8. You should get about 28 biscuits in total.
9. Bake for 15 minutes or until lightly golden.
10. Serve into 5 large serving plates with a kitchen tong in each.