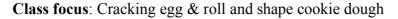




Portuguese Biscuits (Biscoitos)

Season: Spring
Type: Dessert
Serves: 28 tastings
From the garden: -





Ingredients:
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.