

SAUNDERS' MALT EXTRACT



Preparation

20
MINS

Bake Time

13-16
MINS

Makes

30

Difficulty

EASY

SIMPLE MALT BISCUITS

Deliciously sweet malty biscuits.

INGREDIENTS

- 125g unsalted butter, softened
- 1/2 cup (110g) caster sugar
- 1/3 cup (115g) Saunders' Malt Extract
- 1 large egg, lightly beaten
- 2 & 1/2 cups (375g) self raising flour, sifted

METHOD

- 1** Preheat the oven to 180°C (160°C fan-forced). Line 2-3 oven trays with baking paper.
- 2** Beat the butter, sugar and Saunders' Malt Extract with an electric mixer until creamy. Beat in the egg until combined. Stir in the flour to form a soft dough. Roll tablespoons of mixture into balls and place on prepared trays about 4cm apart. Press out lightly with a floured fork.
- 3** Bake, in batches if necessary, for 13-16 minutes or until lightly coloured. Cool on wire racks. Store in an airtight container.

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