

AB's Honey biscuits

A traditional recipe that will be a family favourite all year round.

PREP TIME: 20 MIN

COOK TIME: 15 MINS

INGREDIENTS

- 1/2 cup caster sugar
- 1 egg beaten
- 1/3 cup Rainforest honey
- 2 cups plain flour
- 1/4 tsp cinnamon
- 1 tsp baking powder
- 125g butter (softened)

Filling

- 2 tbsp butter (softened)
- grated rind of a lemon
- 2 cups icing sugar
- 2 tbsp honey
- squeeze of lemon juice



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DIRECTIONS

Biscuits

1. Preheat oven to 180 degrees.
2. Cream together the butter and sugar
3. Mix in a beaten egg and honey
4. Sift dry ingredients together and fold into the creamed mixture. Combine thoroughly, don't overmix
5. Roll teaspoons of mixture into balls and place on a greased tray. Flatten slightly with a fork
6. Bake for 15 minutes

Filling

1. Cream together the butter, lemon rind and icing sugar. Mix in the honey and lemon juice

When the biscuits are cold join together with honey filling