

PEANUT BISCUITS

These biscuits are a blast from the past.

The recipe comes from Paul's Nan who put the recipe into her 1977 recipe book!

They are quick and easy to make, using basic ingredients and offer a sweet delicious nutty crunch. You don't have to use peanuts, you can substitute for any other nut that you enjoy.



INGREDIENTS

- 1 1/4 Cups Self-Raising Flour
- 3/4 Cups Castor Sugar
- 1 1/2 Cups Crushed Peanuts (or other nuts of choice)
- 1 Egg
- 120 Grams margarine
- 1 teaspoon Vanilla Essence



METHOD

In a mixing bowl place all the dry ingredients and mix together.

Melt the margarine, then beat the egg

Add these to the bowl of dry ingredients and mix together.

Once mixed using clean hands take a small amount of the mixture and roll into small balls (a little smaller than a golf ball is a good size).

Put the balls onto an oven tray with a bit of space between each.

Press each ball with a fork so they flatten slightly.

Bake in the oven at 180 degrees for around 15 minutes or until golden brown.

Allow to cool on a cooling rack, store in an air tight container.