Kangaroo Biscuits

Thank you to the author’s mother, Mrs Wilson, for very kindly giving us her recipe.

Ingredients

1 cup self raising flour (or 1 cup plain flour + 1 teaspoon baking powder)
1 cup plain flour
1 egg
4 oz butter
4 oz caster sugar

Method

1. Preheat oven to 180°C (350°F or Gas Mark 4)
2. Cream butter and sugar
3. Add egg and mix well
4. Add flours and mix to form a firm dough
5. Roll out on a floured board to \( \frac{1}{4} \) inch (6 mm) thick
6. Cut into kangaroo shapes and place on a baking tray lined with baking paper
7. Bake for 10-15 mins until just colouring
8. Remove from oven and cool cookies on a cake rack

ENJOY!!