

MY YUMMY SPICE SUGAR BISCUITS







Ooooh! Ooooooh! I wish you could have seen my face when I first made and ate these biscuits! They are crunchy, buttery, sweet, spicy, to say the least! And the aroma! Oh, my sweet Lord! The house will smell with the delicious blend of spices for *hooooours!* I created the recipe based on biscuits my great-grandmother Eleni used to make. I have fond memories of rolling out the fragrant dough, baking the biscuits and eating them...no, devouring them afterwards! Yiayia Eleni's recipe was more, I don't know, cakey (is that even a word?) in texture, but I wanted to replicate the taste in a thinner crispier bite. So, this is the result.

I know it might sound like an exaggeration, but these biscuits are truly the best dunking accompaniment for coffee or tea! Enjoy them as they are, or add roughly chopped slivered almonds for an even crunchier nuttier taste! And, if you want to go overboard, you can dip them in melted chocolate.

Enjooy!

Yields:	Prep. Time:	Cook Time:	Total Time:
30 larger biscuits	0 hours 15 minutes	0 hours 8-9 minutes	0 hours 23-24 minutes
or 70 smaller biscuits			

 Up to 3 months	 Suitable from 24 months, and then, rarely
 Not suitable for vegans	 Suitable for vegetarians

INGREDIENTS FOR SPICE SUGAR BISCUITS

- 1 cup all-purpose flour
- 1 cup cornflour (corn starch)
- 2 tsp baking soda
- A pinch of salt

- 1 ½ tsp ground cinnamon (generous tsp)
- 1 ½ tsp ground cloves (generous tsp)
- ¼ tsp ground nutmeg
- ¼ tsp ground ginger
- 20ml Cognac
- 125g butter, at room temperature
- 1 cup sugar
- 1 egg
- 1 tsp vanilla essence
- 1 cup slivered almonds, roughly chopped (optional)
- 50g dark chocolate, melted (optional)

METHOD

1. All ingredients must be at room temperature.
2. Beat butter and sugar well, until fluffy and white.
3. Add the egg.
4. Pour in the Cognac and the vanilla essence. Scrape the bowl of the mixer every now and then to make sure everything is well mixed.
5. In a bowl, sift all the dry ingredients together – flour, cornflour, salt, spices, baking powder.
6. Slowly add the dry ingredients into the wet ingredients. Don't overmix. As soon as you see all the ingredients come together, stop mixing.
7. Wrap the dough in cling film and refrigerate for at least 2 hours. Make sure you press the dough down lightly, so it's flatter, as opposed to a ball. Makes it easier to roll out later.
8. Preheat oven at 160C/320F.
9. Place greaseproof paper onto your baking sheets and set aside.
10. To roll out the biscuit dough, I place a large piece of cling film down, then dust that surface with a little flour. Then, I put the flattened dough on top, sprinkle a little more flour, then cover with another large sheet of cling film on top. You can also use large sheets of greaseproof paper instead of cling film, if you'd rather. That way, you avoid having to clean the counter top later. Of course, if you'd rather do it the old-fashioned way, who am I to stop you? Have at it! 😊
11. Roll out the dough fairly thinly, to about 0,5 cm thickness.

12. Cut out biscuits with cookie cutters of your choice and place on the baking tray.
13. Bake for about 8'-9' or until a rich golden brown.
14. Allow them to cool before eating.
15. If you want, you can add roughly chopped slivered almonds in the dough. Then, chill, roll out, cut and bake as instructed above.
16. You can also melt some dark chocolate in a *bain-marie*, and dip half of the biscuits in the melted chocolate for a slightly more sumptuous version. Place the biscuits you've dipped on greaseproof paper and allow to dry well.

