

Squashed Fly Biscuits!

Ingredients

- 213g of plain flour
- 80g butter
- 67g caster sugar
- 80ml milk
- 2 tbsp cinnamon sugar (make by mixing 25g extra sugar with ½ tsp cinnamon)
- 85g currants
- 1 egg lightly beaten

Method

1. In your cauldron (or mixing bowl) mix the flour, sugar, and butter together until it looks like breadcrumbs. Add the milk and mix into a soft dough. Wrap and put in the fridge.
2. Pre-heat the oven to 180C.
3. Roll your dough out into a 30 cm square and chop it in half. Put half on a baking sheet.
4. Sprinkle the cinnamon sugar over half and distribute the currants over it too.
5. Put the other half on top and give it a roll to squash it together.
6. Brush with the beaten egg.
7. Bake for 12-15 minutes then slice into rectangles, cool and eat!