



Shrewsbury Biscuit

Ingredients:

3½ cups of plain flour

1½ cups of sugar

2 eggs

½tsp cinnamon

1½ cups of butter

Dash of rosewater

Pinch of salt

Mix all the dry ingredients in a large bowl, then using your fingers rub in the butter.

Add the rosewater and eggs using a spoon mixing until a dough

Knead lightly on a floured counter until a stiff dough

Cut the dough in 16 equal balls, then pat out to make a 10cm round shape

Place on a greased baking tray bake for 10 -15 minutes at 180°F 350°C