

HOLIDAY BISCUITS



HOLIDAY BISCUITS (VARIETY)

500 g margarine

625 ml sugar

3 eggs

75 ml cream

15 ml vanilla essence

6 cups flour

37,5 ml baking powder

10 ml salt

Cream margarine and sugar until light and fluffy.

Beat in eggs, cream and vanilla. Stir dry ingredients into creamed mixture, form into a dough. Divide dough into 6 portions and flavour as given below. Bake at 190° C for 10-12 minutes.

Variation

PLAIN:

Flatten with a fork, then sprinkle with coloured sugar or finely chopped nuts

ORANGE-NUT:

Add 12,5 ml grated orange rind and 125 ml finely chopped nuts to dough.

Drop spoonfuls on baking tray and flatten slightly.

CHOCOLATE NUT:

Melt 30 g chocolate, and cool and add to dough with 125 ml finely chopped nuts.

Proceed as before

MINCEMEAT:

Add 125 ml fruit mincemeat to dough

COCONUT:

Add 125 ml coconut to dough. Brush tops with egg white, then sprinkle with coconut

FRUIT:

Add 60 g chopped candied peel, chopped sultanas or raisins.

COFFEE:

Add 5 ml mixed spice to dry ingredients and substitute 15 ml strong coffee for vanilla

MAKES ABOUT 6 DOZEN BISCUITS

TO FREEZE DOUGH:

Form into a 50 mm cylinder, wrap in plastic film. then tinfoil.

Seal, date and label.

After thawing, cut into 6 mm thick rounds and bake as above.

PHOTO: Riana Du Plessis