

# Biscuits

## Ingredient

175g self-raising flour

125g margarine

125g caster sugar

0.5 teaspoon bicarbonate of soda

1 teaspoon syrup

1. Preheat the oven to 180 oC or gas mark 4.
2. Grease a baking tray with a little butter.
3. In a large bowl mix all the ingredients together with a spoon.
4. When the mixture starts to stick together, start using your fingers to combine the mix.
5. Divide the mixture in half, and half again and again until you have 16 balls. Place them evenly apart on the tray. Make sure there is plenty of space as they will spread.
6. With your thumb gently flatten (only a little).
7. Place in the oven for 10-15 minutes.
8. Leave them to cool for 10 minutes in the tin as they will start to set.
9. Gently take them out with a spatula and place on a cooling rack.

