

Loprofin Biscuits

Ingredients

50g/2oz butter, at room temperature

50g/2oz hard margarine

50g/2oz caster sugar

175g/7oz Loprofin Low Protein Mix

2-3 teaspoons cold water

Oven temperature: 150°C/300°F/Gas Mark 2

Method

1. Place the butter and margarine in a mixing bowl and beat well, add the sugar and beat together until light in colour and texture.
2. Stir in the Loprofin Low Protein Mix (see optional flavourings below).
3. Using one hand, squeeze the mixture until it comes together, adding sufficient water to give manageable dough. Transfer to a surface lightly dusted with Loprofin Low Protein Mix and knead the dough for about 30 seconds, until smooth.
4. Roll out the dough to about ½cm (¼ inch) thickness, on a surface lightly dusted with Loprofin Mix.
5. Cut into desired shapes, i.e. circles, ovals, animal shapes or others.
6. Transfer the biscuits to lightly greased baking trays and bake in a preheated oven for 20-25 minutes, until pale golden in colour.
7. Remove from the baking trays whilst still warm, cool on a wire rack.

Optional Flavourings

1. Grated rind of ½ lemon
2. Grated rind ½ of small orange
3. 1 teaspoon sweet spice (i.e. ginger, cinnamon, mixed spice etc.)
4. 50g/2oz of currants or other dried fruits
5. Few drops of vanilla or almond essence
6. Replace the water with either lemon or orange juice
7. 50g/2oz of finely chopped cherries