



CHAI-SPICED SUGAR
BISCUITS



CARAMEL POPCORN
BISCUITS



SHORTBREAD
BISCUITS



CHAI-SPICED SUGAR BISCUITS

Preheat the oven to 180°C and line 2 baking sheets with baking paper. Sift flour, bicarbonate of soda, baking powder and salt into a mixing bowl. In another bowl, combine sugar, cinnamon, ginger, cardamom, allspice and black pepper; mix well. Remove about ¼ cup of the sugar mixture and set aside for coating the biscuits.

Place butter and the sugar mixture in the bowl of a stand mixer fitted with the paddle attachment - or in a large bowl and using an electric mixer - and beat until light and fluffy. Add egg and vanilla essence and continue beating until incorporated. Slowly add the dry ingredients and mix until just combined.

Pinch off small pieces of dough - about 12 g - and roll into balls between your palms. Roll them in the reserved sugar mixture and place on the baking sheets, about 5 cm apart. Bake for 12 minutes or until golden. Leave to cool on the baking sheets and store in airtight containers.

Makes 75

400 g cake wheat flour
5 ml bicarbonate of soda
2,5 ml baking powder
2,5 ml salt
360 g sugar
12,5 ml ground cinnamon
5 ml ground ginger
5 ml ground cardamom
2,5 ml ground allspice
pinch of finely ground black pepper
215 g butter
1 egg
2,5 ml vanilla essence

SHORTBREAD BISCUITS

Preheat the oven to 160°C and line a baking sheet with baking paper. Cream butter and castor sugar in a stand mixer fitted with the paddle attachment until light and fluffy. Add cornflour, cake wheat flour and salt, and mix to a stiff dough.

Shape the dough into small balls, about 20 g each, flatten them slightly and space them a few centimetres apart on the prepared baking sheet. Bake for 15 minutes or until golden. Dust biscuits with castor sugar and turn out onto a wire rack to cool. Store them in an airtight container.

Makes 75

500 g butter
225 g castor sugar
120 g cornflour
280 g cake wheat flour
5 ml salt
castor sugar for dusting