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**Easy Biscuits**



**Ingredients (Per Pair)**

**Makes 12**

125g margarine

¾ cup sugar

1 egg

1½ cup SR flour

½ tsp vanilla essence

**For variations, remove flour amount and replace with equivalent ingredient:**

2 Tbs custard powder **or**

2 Tbs cocoa powder **or**

¼ cup cornflour **or**

Cinnamon sugar for sprinkling

**Method**

1. Preheat oven to 180°C.
2. Collect and melt margarine in a small pot. Turn heat off.
3. Sift flour and other dry ingredients together in a mixing bowl.
4. Beat the egg in a small bowl and mix with vanilla.
5. Pour melted margarine over dry ingredients and mix well.
6. Place spoonful of mixture onto a lined baking tray and sprinkle with cinnamon sugar. Bake for 10 – 12 minutes.

**Learning Intention**

**To learn how to adapt a recipe by replacement**

1. What must you do to the ingredients if you are adapting the recipe?
2. What are the 2 reasons for sifting the dry ingredients together?
3. Can you think of any other ways of adapting this recipe? Think about flavours and different things to sprinkle on top.