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 **Vanilla Biscuits with Variations**

**Ingredients (Per Pair)**

**Makes 14**

90g butter, softened

½ cup caster sugar

½ egg, beaten

1 cup plain flour

¼ tsp baking powder

½ tsp vanilla essence

Variations:

Smarties, chocolate bits, Jam

**Method**

1. Preheat oven 180$℃$.
2. Sift flour and baking powder together.
3. Beat butter, sugar and vanilla until light and creamy, using a wooden spoon.
4. Add the egg and beat well.
5. Stir through sifted flour mixture to form dough.
6. Make mixture into small balls, place on a lined tray and allow room to spread. Flatten gently.
7. Variations:
* Press down gently with a fork.
* Flatten slightly more and press Smarties or chocolate bits into top.
* Press thumb into centre of each and add a dollop of jam.
1. Bake for 10 minutes, until slightly golden around edges.
2. Cool on wire racks.

**Learning Intention**

**To know how to make a basic vanilla biscuit dough**

1. Why do we need softened butter?
2. What is the difference between caster sugar and regular white sugar?
3. Why does jam maintain heat for so long?