

## Cornflake biscuits

<b>Ingredients</b>	<b>Equipment</b>
<ul style="list-style-type: none"><li>• 125g butter, at room temperature</li><li>• 100g (1/2 cup) caster sugar</li><li>• 1 egg</li><li>• 150g (1 cup) self-raising flour</li><li>• 45g (1/4 cup) currants</li><li>• Pinch salt</li><li>• 60g (2 cups) cornflakes, crushed slightly</li></ul>	<ul style="list-style-type: none"><li>• Metric spoon &amp; cup measures</li><li>• chopping board</li><li>• baking trays</li></ul>
<ol style="list-style-type: none"><li>1. Preheat the oven to 180C/160C fan forced. Line 2 baking trays with baking paper.</li><li>2. Use electric beaters to beat the butter and sugar in a bowl until pale and creamy. Beat in the egg. Fold in the flour, currants and salt and mix until well combined.</li><li>3. Place the cornflakes in a bowl. Spoon slightly heaped tablespoonfuls of the butter mixture into the cornflakes. Toss the mixture gently in the cornflakes to coat and form balls.</li><li>4. Place the balls, 8cm apart to allow room for spreading, on the prepared tray. Bake for 15-18 minutes or until golden. Cool the biscuits for 10 minutes on the trays before transferring to a wire rack to cool completely.</li></ol>	