



APPLE BISCUITS

Season: Anytime
From the garden: Apples, eggs
Type: Dessert
Difficulty: Easy
Country of origin:
Serves: 30 biscuits
Source: Andrea Habacht, GTT kitchen specialist, Oropi school

Equipment

- *chopping board and knife
- *apple peeler
- *scales
- *measuring cup and spoons
- *hand mixer
- *bowl and mixing spoon
- *baking tray

Ingredients

- *2 eggs
- * $\frac{1}{2}$ cup sugar
- *100g butter or margarine
- * $2\frac{3}{4}$ cup self raising flour
- *1 tsp cinnamon
- *pinch of salt
- 5 medium apples
- *icing sugar for dusting

Method

1. preheat oven to 180 degrees
2. peel and core the apples and chop into small pieces. Set aside
3. break the eggs into a mixing bowl, measure in the sugar and beat with a hand mixer until pale
4. add the softened butter and beat to combine
5. add the flour, cinnamon, salt and chopped apples into the bowl and use a wooden spoon to mix

6.place walnut sized dollops of the mixture on a lined baking tray and bake for 15 minutes until lightly golden

7.dust with icing sugar before serving

Skills: *measuring, chopping, peeling, mixing*