Orange and honey tea biscuits

**Ingredients**

125g Softened Butter

80g Sugar (plus 1 Tbl for dusting)

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| \***To make 2 cups of self-raising flour;**  3 tsp of Bicarbonate soda,  1 tsp salt  2 cups of plain flour. Mix |

1 TBsp Honey

2 Eggs

1 ¼ cup Self-raising Flour\*

3 tsp Orange zest

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| **Equipment**  Large mixing bowl  Sieve  Wooden spoon  A set of measuring cups and spoons | Spatula  2 small spoons  Zester  2 oven trays and baking paper  Cooling rack |

**Method**

Set the oven to **180oC**

Cream the soft butter with the 80g caster sugar and honey until light and fluffy.

Add the egg gradually and mix.

Stir in the orange zest and sift the flour over the top.

Mix until just combined, it should be a soft biscuit mixture.

Put some non-stick baking paper onto a tray and using two spoons drop rounded teaspoons of the biscuit mix evenly spaced (I suggest 3 rows of 5 per tray), as they will spread a little. Press down each biscuit with slightly damp fingers so as not to stick.

Sprinkle a little sugar over the top.

Bake in the oven for 8 minutes, until a nice golden colour.

Transfer to a rack, cool completely and serve.