

# Hundreds & Thousands Biscuits

## INGREDIENTS

60g butter  
1/2 tsp vanilla essence  
1/3 cup castor sugar  
1 egg, lightly beaten  
1 tsp milk  
2/3 cup s/r flour  
1/2 cup plain flour  
1 Tbsp milk extra  
2 Tbsp 100's and 1000's

## METHOD

Beat butter, essence and sugar in a small bowl with an electric mixer until smooth, add egg and milk, and beat only until combined. Stir in sifted flours, mix to a soft dough, knead on a lightly floured bench until smooth, cover, refrigerate for 30 minutes.

Roll dough between sheets of baking paper until 5mm thick. Cut into 5cm rounds, place 3cm apart on baking trays. Brush rounds with extra milk, sprinkle 100's and 1000's. Bake in moderate oven (180 degrees) for about 12 minutes or until firm. Cool on trays.

Makes 30.

