

Kangaroo Biscuits

Thank you to the author's mother, Mrs Wilson, for very kindly giving us her recipe.

Ingredients

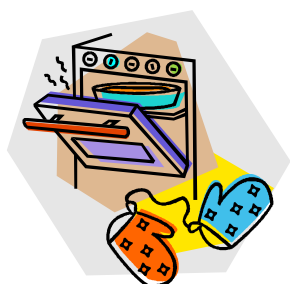
- 1 cup self raising flour (or 1 cup plain flour + 1 teaspoon baking powder)
- 1 cup plain flour
- 1 egg
- 4 oz butter
- 4 oz caster sugar

Method

1. Preheat oven to 180°C (350°C or Gas Mark 4)
2. Cream butter and sugar
3. Add egg and mix well
4. Add flours and mix to form a firm dough
5. Roll out on a floured board to $\frac{1}{4}$ inch (6 mm) thick



6. Cut into kangaroo shapes and place on a baking tray lined with baking paper



7. Bake for 10-15 mins until just colouring



8. Remove from oven and cool cookies on a cake rack

ENJOY!!

