

Baking *with* Granny

BISCUITS



With these homemade treats, you may never buy another biccie...

IS there anything better than a batch of freshly baked biscuits? Not only do they make your home smell divine, they taste so much better than their shop-bought counterparts.

They are sometimes too good; my freshly baked batches seem to disappear in less than the amount of time it takes to bake them in the first place, and I'll be the first to admit that I am often the number one culprit.

Perhaps my favourite thing about baking biscuits – aside from eating them – is how easy they are to make, with ingredients you probably have stashed away in your cupboards.

They are ideal for almost every occasion, whether you are expecting guests or need to whip up something for a school bake sale.

Scots are a nation of biscuit lovers and many of my collection of favourite biscuit recipes have been handed down by my mother Christine, pictured above with my

sons David and John and me. Here, I not only pay homage to many of the well-known best sellers but introduce a few you might not be familiar with.

Chocolate digestives, custard creams, jammy dodgers and chocolate chip cookies are all family favourites.

These chocolate digestives are perfect for dunking, while my custard creams are made to the Baking with Granny family recipe which is now being passed to a

fourth generation. The jammy dodgers are the size of saucers and the chocolate chip cookies can be made with the chocolate of your choice.

If you fancy trying something a little bit different, walnut biscuits are my ultimate biscuity pleasure – crumbly, buttery and with lots of little delicious pieces of walnut, these irresistible golden circles are a classic favourite in our house.

If you fancy something sweeter, try the

Hungarian chocolate biscuits. If you make a batch for your friends and family, I guarantee they'll be begging you for the recipe – or at least another batch.

Whatever your biscuit cravings, there's something here for you. And if you're baking for a big occasion, double your recipe. That way, no one will realise you ate half before you shared them.

Amy Lorimer

WALNUT BISCUITS

My absolute favourite biscuit – sweet, buttery, melt-in-the-mouth biscuits with a lovely bit of walnut crunch.

INGREDIENTS

- 115g caster sugar
- 115g butter (at room temperature)
- 1 egg yolk
- 60g walnuts, roughly chopped
- ¼ tsp vanilla extract
- 155g self-raising flour
- 1 tsp cornflour

METHOD

1. Preheat your oven to 180°C (or 160°C for a fan assisted oven or Gas Mark 4). Line a couple of trays with greaseproof paper.
2. In a large bowl, cream together the butter and sugar.
3. Add the egg yolk, walnuts and vanilla and mix until combined.

4. Gradually add the flour and cornflour to the mixture, a little at a time, mixing until it forms a soft dough.

5. Roll a small amount of dough into balls (between a teaspoon and tablespoon is ideal, depending on how big you want your biscuits to be) and place on your lined baking trays, leaving a bit of space between them.

6. Flatten each ball a little with your fingers. Bake for 15 minutes until golden.

7. Leave on trays until cool enough to touch before transferring to a wire rack to cool completely.





CRUNCHY PEANUT COOKIES

If you're a fan of peanut butter, then these are the biscuits for you. Just be sure to use a crunchy peanut butter for the very best texture.

INGREDIENTS

- 60g butter
- 60g crunchy peanut butter
- 85g soft brown sugar
- ½ tsp vanilla extract
- 150g self-raising flour

METHOD

1. Preheat your oven to 180°C (160°C for fan assisted oven or Gas Mark 4) and lightly grease a couple of baking sheets with a little butter.
2. In a large bowl, cream the butter, peanut butter and sugar until light and fluffy. Add the vanilla.
3. Sift in the flour and mix to make a dough.
4. Roll the dough into balls (about 1 tbsp of dough per ball), place on your greased trays and gently flatten a little with the back of a fork.
5. Bake in your preheated oven for 15-20 minutes or until golden brown. Once cool enough to handle, transfer to a wire rack to cool completely.



MELTING MOMENTS

A biscuit that is recognisable from coffee shops of years gone by. I like my melting moments finished with coconut but if you prefer you can use oats instead of the coconut.

INGREDIENTS

- 45g caster sugar
- 55g butter (at room temperature)
- ½ teaspoon vanilla paste or extract
- 70g self-raising flour
- desiccated coconut
- glacé cherries



METHOD

1. Preheat your oven to 170°C (or 150°C for a fan assisted oven or Gas Mark 4) and grease a couple of baking trays with butter.
2. In a large bowl, cream together the sugar and butter until light and fluffy. Add the vanilla and cream until combined.
3. Stir in the flour and mix until combined into a dough.
4. Divide the dough into 20 pieces and with wet hands roll each piece into a ball before rolling in coconut.
5. Place each coconut ball on your greased trays, leaving a bit of space between each, and gently press each down a little with your fingers. Top each biscuit with a small piece of cherry.
6. Bake in your preheated oven for 15 minutes until golden.
7. Leave on trays until cool enough to touch before transferring to a wire rack to cool completely.

JAMMY DODGERS

Better known in our house as Granny Dodgers! Much better than the shop-bought version because you can make them as big as you please.

INGREDIENTS

- 250g plain flour
- 200g salted butter
- 100g icing sugar
- 1 egg yolk
- jam to fill

METHOD

1. Preheat your oven to 170°C (150° for fan assisted oven or Gas Mark 3) and grease a baking tray with a little butter.
2. In a large bowl, rub together the flour, butter and icing sugar until it resembles breadcrumbs.
3. Add the egg yolk and mix into a dough. Wrap the dough in cling film and pop it in the fridge for around 30 minutes.
4. Turn the dough out on to a floured surface and roll out to around 1cm thickness. Cut your biscuits into circles and on one of half of the biscuits cut an



additional shape from the middle (love heart being the obvious choice!).

5. Place your biscuits on your greased baking tray and bake for 10 to 12 minutes, until they are a light golden colour around the edges.
6. Once the biscuits are cool enough to handle (but still a little warm) sandwich them together with a spoonful of jam for each biscuit.
7. Dust with a little sugar if desired.



Roll with it: Amy shows you how

ABERNETHY BISCUITS

Originally created as a way to aid digestion, as opposed to the town. A somewhat made a bit more special with the addition

METHOD

1. Preheat your oven to 180°C (160° for fan assisted oven or Gas Mark 4) and grease a couple of baking trays with a little butter.
2. In a large bowl, sift in the flour and baking powder. Add the butter and rub together.
3. Add the sugar and caraway seeds. Mix to combine before adding

INGREDIENTS

- 225g plain flour
- ½ tsp baking powder
- 85g caster sugar
- 85g butter (at room temperature)
- ½ tsp caraway seeds
- 1 tbsp milk
- 1 egg

the egg and milk. Mix to create a stiff dough.

4. Roll the dough on a floured surface to about 5mm thick and cut with 8cm round cookie cutter.





CHOCOLATE DIGESTIVES

A hit with the entire family and a biscuit that can be whipped together in no time. You could enjoy them plain, but who doesn't love them with a layer of chocolate on top?

METHOD

1. Preheat your oven to 170°C (150°C for fan assisted oven or Gas Mark 4) and grease a couple of baking sheets with a little butter.
2. In a large bowl, rub together the flour, sugar and butter in a large bowl until it resembles breadcrumbs.
3. Add the egg and vanilla and mix together to form a dough.

INGREDIENTS

- 225g wholemeal flour
- 30g caster sugar
- 140g butter
- 1 egg (beaten)
- ½ tsp vanilla extract or paste
- 100g milk chocolate

4. On a floured surface, roll your dough to a few millimetres thickness and cut with a cookie cutter to your desired biscuit size (around 7cm is ideal).
5. Transfer your biscuits to your greased baking sheets and bake for 20 minutes until slightly golden and dry in appearance.
6. Allow to cool on the tray for a short while before transferring to a wire rack to cool completely.
7. Melt the milk chocolate in a small bowl over a bain-marie or in short bursts in a microwave and gently dip the bottom side of your biscuits into the chocolate – allowing the excess to drip away – before finishing with a squiggle decoration using a fork.

PERKINS

A recipe we shared at the request of a Baking with Granny reader who remembered her own granny baking these lovely little biscuits. Sweet, golden, oat biscuits which are topped with a crunchy blanched almond.

INGREDIENTS

- 115g plain flour
- 1 tsp bicarbonate of soda
- ½ tsp ground ginger
- ½ tsp ground cinnamon
- ¼ tsp mixed spice
- 60g butter (at room temperature)
- 85g caster sugar
- 115g rolled oats
- 100g golden syrup
- 22 blanched almonds



METHOD

1. Preheat oven to 180°C (160°C for fan assisted oven or Gas Mark 4) and line a couple of baking sheets with greaseproof paper.
2. In a large bowl, sift the flour, bicarbonate of soda, ginger, cinnamon and mixed spice. Add the butter and rub until the mixture resembles breadcrumbs.
3. Add the sugar and oats and mix to combine.
4. In a small saucepan, warm the golden syrup until it is of a pouring consistency – this will only take a few minutes.
5. Add the golden syrup to the bowl and mix to form a stiff dough.
6. Roll a heaped teaspoon of the dough into a small ball before placing on your lined trays. Repeat with the rest of your dough to make about 22 biscuits, arranging them on the trays with a little space between each.
7. Gently press the tops of your biscuits with the back of a fork and top each with a blanched almond.
8. Bake in your preheated oven for ten minutes, until the biscuits have spread and are golden.
9. Leave to cool on the tray until cool enough to touch before transferring to a wire rack to cool completely.

and named after their what simple biscuit of some caraway seeds.



5. Transfer your biscuits to your greased trays and prick the tops of them with a fork.
6. Bake in your preheated oven for around ten minutes or until golden brown. Once cool enough to handle, transfer to a wire rack to cool completely.

METHOD

1. Preheat your oven to 180°C (160°C for fan assisted oven or Gas Mark 4) and lightly grease a couple of baking sheets with a little butter.
2. In a large bowl, cream together your butter and sugar until light and fluffy.
3. Warm the golden syrup a little (until it is runny) then add to the butter mixture.
4. Roughly chop the chocolate and add to the mixture, then sift in the flour and bicarbonate of soda. Mix until combined.
5. Spoon out a heaped teaspoon of the dough

CHOCOLATE CHIP COOKIES

Sometimes you simply need a familiar comforting biscuit which is going to be a hit with the whole family. This is my go-to recipe for using up any leftover chocolate from special occasions.

- and roll into a small ball before placing on your greased baking tray. Repeat with the rest of the mixture.
6. Bake in your preheated oven for around ten minutes or until golden brown. Once cool enough to handle, transfer to a wire rack to cool completely.

INGREDIENTS

- 75g butter (at room temperature)
- 125g caster sugar
- 1 tbsp golden syrup
- 125g self-raising flour
- 1 tsp bicarbonate of soda
- 100g milk chocolate



INGREDIENTS**FOR THE BISCUITS**

- 170g butter (at room temperature)
- 55g icing sugar
- 170g self-raising flour
- 55g custard powder

FOR THE FILLING

- 50g butter (at room temperature)
- 100g icing sugar

METHOD

1. Preheat your oven to 180°C (160°C for fan assisted oven or Gas Mark 4) and grease a couple of baking trays with a little butter.

CUSTARD CREAMS

Made to great-granny's famous recipe. The best custard creams you'll ever have and the only recipe that granny will use to make the nation's favourite biscuits.

2. In a bowl cream the butter and icing sugar until light and fluffy.

3. Gradually add flour and custard powder a little at a time until the mixture forms a paste.

4. Divide into small balls (between 1 tsp to 1 tbsp per biscuit) and place on your greased baking tray with a bit of space between. Flatten each ball lightly with a fork.

5. Bake for 12 to 15 minutes until they appear dry on top.

6. Allow to cool on a wire rack. Mix the butter and icing sugar to form the buttercream.

7. Once the biscuits are completely cool, pipe or spread a little butter cream on half the biscuits and sandwich together using the other halves.

**TANTALLON CAKES**

A recipe which is close to home for us having originated in North Berwick and named after the nearby Tantallon Castle. A simple shortbread biscuit, with the addition of lemon.

**METHOD**

1. Preheat your oven to 160°C (140°C for fan assisted oven or Gas Mark 3) and grease a couple of baking trays with a little butter.

2. Cream together the butter and sugar in a large bowl until it becomes light and fluffy.

3. Add the egg and lemon zest and mix until well combined.

4. Sift the flour, cornflour and bicarbonate of soda and mix to form a dough. Tip the dough onto a floured worktop and gently knead until smooth.

5. Roll your dough to 1cm thick and cut with a crinkle-edged cookie cutter. Transfer each biscuit to your greased

INGREDIENTS

- 100g caster sugar
- 150g salted butter
- zest of 1 lemon
- 1 egg
- 200g plain flour
- 50g cornflour
- pinch of bicarbonate of soda

baking trays and prick each one on top with a fork.

6. Bake in your preheated oven for around 15 minutes until the edges of the biscuits are golden.

7. Remove from the oven and sprinkle a little caster sugar over each biscuit. Leave to cool on their tray for around ten minutes before transferring to a wire rack to cool completely.

GINGER SNAPS

One of the best biscuits to enjoy with a cup of tea. Not as popular with the kids, who aren't big ginger fans, but that's not a problem – more for me!

METHOD

1. Preheat your oven to 180°C (160°C for fan assisted oven or Gas Mark 4) and grease a couple of baking trays with a little butter.

2. In a large bowl, sift the flour, bicarbonate of soda and ginger. Add the sugar and egg and mix well until combined.

3. In a small pan, warm the butter and golden syrup until just melted. Pour into the bowl and mix to make a dough.

4. Spoon out a teaspoon of the dough and roll into a small ball before placing onto your greased baking tray. Repeat with the rest of the mixture.

**INGREDIENTS**

- 225g plain flour
- 1 tsp bicarbonate of soda
- 1 tsp ground ginger
- 115g caster sugar
- 1 egg
- 85g butter
- 115g golden syrup

5. Bake in your preheated oven for 15 minutes until the biscuits have spread and are golden.

6. Once cool enough to handle, transfer the biscuits on to a wire rack to cool completely.

HUNGARIAN CHOCOLATE BISCUITS

The perfect little chocolate treats. Similar to a custard cream but even more of a hit with the kids because, well, chocolate!

METHOD

1. Preheat your oven to 180°C (160°C for fan assisted oven or Gas Mark 4) and grease a couple of baking trays with a little butter.

2 In a large bowl cream the

INGREDIENTS:**FOR THE BISCUITS**

- 115g butter (at room temperature)
- 50g caster sugar
- ½ tsp vanilla extract
- 130g self-raising flour
- 30g drinking chocolate

FOR THE FILLING

- 50g butter (at room temperature)
- 100g icing sugar

butter, sugar and vanilla extract until light and fluffy.

3. Gradually add the flour and drinking chocolate a little at a time until the mixture forms a paste.

4. Divide into small balls (between 1 tsp and 1 tbsp per biscuit) and place on

your greased baking tray with a bit of space between. Flatten each ball lightly with a fork.

5. Bake for 12-15 minutes till they appear dry on top.



6. Allow to cool on a wire rack. Mix the butter and icing sugar to form the buttercream and once the biscuits are completely cool, pipe or spread a little buttercream on half the biscuits and sandwich together with the other halves.

TOMORROW: DELICIOUS SAVOURIES