



BELGIUM BISCUITS



 **Makes**
20

 **Prep Time** 15 minutes plus refrigeration time
of 20 minutes

 **Cook Time** 10-15
minutes



INGREDIENTS

- 150g butter, softened
- $\frac{3}{4}$ cup soft brown sugar
- 1 egg, beaten
- 2 cups flour
- 1 tsp baking powder
- 1 tsp **Gregg's Ground Cinnamon**
- 1 tsp **Gregg's Mixed Spice**
- 1 tsp cocoa

METHOD

1. Preheat oven to 180°C. Lightly grease a baking tray or line with baking paper.
3. Cream butter and sugar until light and creamy. Mix in the egg.
4. Sift the flour, baking powder, spices and cocoa and fold into the creamed mixture.
5. Lightly knead, and then chill the dough for 20 minutes in the refrigerator before rolling out on a lightly floured bench. Roll

Pink Icing:

- 1 cup icing sugar, sifted
- 1-2 drops red food colouring
- 10 glacé cherries, halved
- ¼ cup **Craig's Raspberry Jam**

to about 3mm thick and, using a round cookie cutter, cut circles with a 5-6cm diameter. Press excess dough together and re-roll until it is used up.

6. Place on trays and bake for 10-15 minutes.
7. Mix the icing sugar and food colouring with enough water to make a smooth, spreadable icing. Ice half the biscuits with the icing and decorate with half a glacé cherry. Spread the other half of the biscuits with jam and sandwich together.