

Biscuits

Total time required: 135 minutes

Makes 70 (2 trays)

Ingredients

250 (380) g plain white flour

½ (1) tsp baking powder

80 (120) g caster sugar

8 (12) g vanilla sugar

1 (1½) tsp rum essence

3 (4) tbsp water

120 (180) g softened butter

Accessories

Rolling pin

Biscuit cutters

2 baking trays or universal trays

Method

Mix together the flour, baking powder, sugar and vanilla sugar. Add the rest of the ingredients and quickly knead to form a smooth dough. Chill for at least 60 minutes.

Roll out the dough to a thickness of approx. 3 mm, cut out the biscuits and place them on the baking or universal trays.

Place the biscuits in the oven compartment and bake.

Settings

Automatic programme

Cookies/ Muffins | Biscuits | 1 tray / 2 trays

Programme duration 1 tray:

25 [24] (25) minutes

Programme duration 2 trays:

26 minutes

Manual

Oven functions: Fan plus

Temperature: 140–150 °C

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 25–35 minutes

Shelf level 1 tray: 2 [2] (1)

Shelf level 2 trays: 1 + 3 [1 + 2] (1 + 3)

Tip

The quantities for the ingredients are for 2 trays. For 1 tray, halve the quantities or bake the biscuits one after the other.