

# Sugar Biscuits

## Ingredients

For approx. 100 biscuits

- 250 gr. (8 oz. by weight) Butter
- 250 gr. (8 oz. by weight) Granulated Sugar
- 1 packet Vanilla Sugar
- 3 eggs
- 350 gr. (12 oz. by weight) All Purpose Flour
- Lemon Juice (optional)
- Anise Powder (optional)

- Mix sugar and butter in a bowl with a whisk.
- As soon as the mixture is creamy, add the eggs, one at a time.
- Slowly incorporate flour and vanilla sugar into the mixture.
- You may also add some lemon juice or anise powder to the batter.
- Preheat oven to 180°C (350°F).
- Lightly butter the side of the mold being used.
- Spoon the batter into the ridges of the mold.
- Bake in preheated oven for 15 minutes, or until golden.
- Remove biscuits from mold and let cool on a cooling rack.
- When cool, store in your cookie tin.



## V-Channel Non-Stick Biscuits Mold

30 cm. (11.75") long, 31 cm. (12") wide

8 channels, each approx 3.8 cm. (1.5") wide, 2.5 cm. (1") deep

Non-stick over steel, 2 rolled side edges, 2 plain edges

Wash and dry by hand before first use, and after every use

Grease lightly before first use

Use appropriate tools to avoid scratching the surface of the mold

Can also be used to make breadsticks

Made in Holland