

EMPIRE BISCUITS

225g (9oz) plain flour
75g (3oz) [caster sugar](#)
150g (6oz) butter

Method:

Mix flour & sugar in a bowl, rub in the butter.

Knead well to form a smooth paste.

Roll out to about 1/4(quarter)inch thickness and cut out round shapes with pastry cutters.

Place on a greased baking tray.

Cook in a slow 300 - 325 deg oven (electric) or 250 - 325 deg (gas) for about 30 minutes.

Once cooled, join 2 together with strawberry or raspberry jam. Decorate top with icing & half a cherry.

[Recipe](#) is basically a shortbread recipe and a slow oven is necessary so the [biscuits](#) cook firm & don't crumble.