

# Parmesan Biscuits

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*These tasty biscuits are perfect for serving with wine and nibbles at a dinner party and they are an absolute cinch to make - try them with a selection of Italian antipasto dishes and olive oil with balsamic vinegar for a tasty treat. You can prepare the dough and leave it in the fridge until ready to cook the biscuits.*

## Ingredients:

150g plain flour  
125g butter  
125g freshly grated Parmesan cheese

## Directions:

1. Rub the butter into the flour then add the cheese. Mix together with a pastry blender or two forks until fully combined, then cover and place in the fridge for at least an hour.
2. Roll the dough out until 1cm thick. Cut into rounds of the size of your choice and place onto a baking tray.
3. Cook in a 180C oven for 15 minutes or until golden and bubbling.

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