

Rosemary Biscuits

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This recipe actually dates back to Victorian times. Although some people will find the idea of herby biscuits a little bit odd, they have a really delicious flavour that tastes even better two days after the biscuits made. Serve with thick cheddar cheese and some chutney for a tasty lunch.

Ingredients:

350g plain flour
350g butter
125g cheddar cheese
3 tbsp. freshly chopped rosemary

Directions:

1. Rub together the flour and butter and stir in the cheese and rosemary.
2. Stir the ingredients together until they form a dough. If it's a little bit dry, add milk until it comes together.
3. Leave the dough to chill in the fridge for at least an hour.
4. Roll out to 5mm thick and then cut into biscuits.
5. Place the biscuits onto a baking tray and cook in a 190C oven for 8-10 minutes or until golden.
6. Leave to cool completely before serving.

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