

Cranberry and sultana biscuits

Ingredients

- 125g (4 ½oz) butter (softened)
 - 110g (4oz) brown sugar
 - 50g (2oz) granulated sugar
 - 1 tsp vanilla flavouring
 - 1 egg
 - 175g (6oz) **Pure** gluten-free blended flour *
 - 1 tsp **Pure** Xanthan gum *
 - ½ tsp salt
 - ½ tsp bicarbonate of soda
 - 150g (5oz) dried cranberries and sultanas
- * Denotes item available from Innovative Solutions on prescription

Preparation method

1. Preheat oven to 190°C/375°F/gas 5.
2. In a large bowl, cream the butter and the sugar together until the mixture becomes paler and fluffy.
3. Gradually beat in the egg and vanilla flavouring making sure the egg is fully incorporated each time to prevent curdling the mixture (if it does start to separate simply add some of the flour; a few teaspoons should be fine).
4. In a separate bowl, combine the flour, Xanthan, bicarbonate and salt and mix well.
5. Gradually add the dry ingredients to the butter mixture and beat until smooth.
6. Add sultanas or cranberries or a mixture of both. Cover the mixture with cling film and refrigerate for 30 minutes.
7. Once the dough is chilled, drop the dough from a teaspoon onto an ungreased baking sheet. Biscuits should be approx. 1.5" in diameter and 1" high.
8. Bake until golden then cool on a wire rack and store in an airtight container.



10-15 minutes plus 30 minutes

Preparation time plus chilling

6-8 minutes

Cooking time

Makes 24 biscuits

By: Innovative

It is important to chill biscuit dough before you cut or shape it so that it holds its shape in the oven and doesn't spread too far or thinly over the baking sheet.

Notes 