

Fruit shortcake biscuits

Ingredients

225g (8oz) **Pure** rice flour
 75g (3oz) caster sugar (plus extra to sprinkle)
 75g (3oz) margarine
 1 egg
 50g (2oz) currants
 1tsp mixed spice
 ½ tsp salt

Preparation method

1. Preheat oven to 160°C/325° F/Gas 3 and grease two baking trays
2. Cream together the sugar and margarine until white and fluffy.
3. Add the egg, then stir in the remaining ingredients to make a stiff dough. If the mixture is too dry, add a little water.
4. Leave the dough to rest in the refrigerator for about 30 minutes.
5. Roll out the dough on a gluten-free floured surface, and cut into rounds using a medium sized cutter (if the dough crumbles, try rolling it out between two pieces of cling film).
6. Place on baking trays, prick with a fork and sprinkle with a little caster sugar.
7. Bake until just turning brown, and then turn out onto a wire rack to cool. Store in an airtight container.



15 minutes plus 30 minutes

Preparation time plus chilling

20 minutes

Cooking time

Serves 6-8

By: Innovative

These biscuits will keep for up to a week when stored so can be made ahead if you have a particular occasion in mind.

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