

Custard Shapes

A crisp biscuit, reminiscent of custard creams but without the cream filling

4oz SR flour
1oz custard powder
3oz margarine
2oz sugar
Vanilla extract
Pinch of salt



Method

Grease a baking tray.

Sift the flour, custard powder and salt. Cream the margarine with the sugar and flavour with vanilla. Blend the two mixtures and knead lightly to make pliable dough. Roll out thinly on a flour - dusted surface and prick all over with a fork. Cut out shapes and arrange on the baking tray. Cook in a moderate oven, 325°C/ 160 - 170°F /Gas 3 until lightly browned - about 15 mins. Leave on the tray to cool then lift carefully onto a wire rack with a spatula.