



Biscuits; Peanut Butter

8 ounces of Juvela white flour mix
3 ounces of butter
2 large dessert spoons of Peanut butter
1/2 a level teaspoon of bicarbonate of soda
1/2 a level teaspoon of cream of tartar
6 heaped tea spoons of soft brown sugar
2 tea spoons of Xanthan gum
4 table spoons of milk
Salted Peanut Halves for decoration

Place the flour, raising agents, Xanthan gum, and butter in a mixer and mix to a breadcrumb consistency.

Add the peanut butter and sugar, then mix again until all the ingredients are consolidated.

Add the milk and work by hand into a ball which leaves the mixer clean.

Roll out on a floured board to a thickness of about 2-3 millimeters, then cut into oblongs about 2" by 1", and place them on a lined baking sheet

Brush with beaten egg and press into the surface of each biscuit 3 peanut halves.

Bake at Mark 4 in the middle/bottom of the oven for 25 minutes. cool on the tray, then turn the biscuits over and cook for a further 20 minutes in the bottom of the oven at Mark 2. Allow to cool before removing them from the tray.

Store in an airtight tin, and use within a week.

N.B. No recipe could be found anywhere, so this is my own concoction, which seemed to work quite well. The jury is out on the 29th of Oct 2013



This recipe has been brought to you by The Cream Of Tartar Company Limited

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