



Biscuits Digestive

6 ounces of wholemeal flour
2 ounces of medium oatmeal
2 and a half ounces of butter (At room Temperature)
4 teaspoons of soft brown sugar
1/2 a level teaspoon of bicarbonate of soda
1/2 a level teaspoon of cream of Tartar
One teaspoon of Xanthan gum
About one tablespoon of milk for binding

Place all the dry ingredients in a bowl and mix well
Rub in the fat until a breadcrumb consistency is obtained
Add the milk to make a handleable dough

Roll out on a floured board to about 1/8 of an inch thick
Cut the rounds with a 2 & 3/4 inch cutter
Place on a greased baking sheet and bake for 20 minutes middle of oven
at Mark 4
Cool on a tray. (If the biscuits aren't crisp enough, return to the oven at
Mark 2 and cook for a further 15 minutes
Cool and store in an airtight tin



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