



RECIPE SHEET

Gluten Free Biscuits

Using Easy Bakers Gluten Free Mix

Weight in Grams	Ingredients	Volumetric Measure
500 g	Laucke Easy Bakers Special White Mix	1 packet
100 g	Brown Sugar, firmly packed	½ cup
200 g	Butter, softened	0.8 cups
5 ml	Canola Oil	1 teaspoon
2 ea	Egg, beaten	2 ea
7.5 ml	Vanilla Essence	1-1/2 teaspoon

Method

1. Preheat oven to 170° Celsius.
2. Line 2 baking trays with Baking Paper.
3. Using electric beaters, beat butter and sugar until pale and creamy.
4. Add eggs, vanilla essence and Canola oil, beat well.
5. Add variations as suggested below.
6. Sift Laucke Easy Bakers Special White Mix over butter mixture. Stir gently to combine.
7. Refrigerate for 30 minutes or until firm.
8. Roll tablespoons of mixture into balls. Place on to trays, allowing room for spreading. Flatten with the back of a metal spoon. Bake for 15mins or until golden brown, swapping the trays around once. Let stand for 5mins before placing on wire rack to cool.

Notes

Chocolate Biscuits: Melt 250g of chopped chocolate, and then stir into the butter mixture.

(Optional – Add ½ cup of roughly chopped chocolate for extra flavour)

Nutty Biscuits: Add 1 cup of unsalted mixed roughly chopped nuts.

Sultana or Raisin Biscuits: Add ½ cup or 100g of Sultanas or Raisins.