

# Crisp Biscuits

## Ingredients

1 lb. of flour, the yolk of 1 egg, milk.

## Method

Mix the flour and the yolk of the egg with sufficient milk to make the whole into a very stiff paste; beat it well, and knead it until it is perfectly smooth. Roll the paste out very thin; with a round cutter shape it into small biscuits, and bake them a nice brown in a slow oven from 12 to 18 minutes.

*Source: Mrs Beeton's Book of Household Management (1861)*

*Ingredify <https://ingredify.com>*