

Simple Hard Biscuits

Ingredients

To every lb. of flour allow 2 oz. of butter, about 1/2 pint of skimmed milk.

Method

Warm the butter in the milk until the former is dissolved, and then mix it with the flour into a very stiff paste; beat it with a rolling-pin until the dough looks perfectly smooth. Roll it out thin; cut it with the top of a glass into round biscuits; prick them well, and bake them from 6 to 10 minutes. The above is the proportion of milk which we think would convert the flour into a stiff paste; but should it be found too much, an extra spoonful or two of flour must be put in. These biscuits are very nice for the cheese course.

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

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