

Caramel Biscuits



[Marisa Olivier](#)

MAKES 20

- 115g (4oz) softened butter
- half a cup of brown sugar
- 2 tbs. golden syrup
- 1 cup self raising flour (Gluten Free if required)

Preheat oven to 180°C/360F. Cream butter and sugar with an electric mixer. Add syrup and beat until fluffy. Mix in flour until texture is such that you are able to roll into balls. Place on a paper lined baking tray and allow for spreading, press each gently with a fork and bake in oven for 15 minutes.

Recipe from: 4 Ingredients KIDS