

A Biscuit Advent Calendar

What you need for the biscuits:

140g plain flour (or 120g flour and 20g cocoa powder)

110g margarine

55g caster sugar

1/2 teaspoon grated nutmeg (or mixed spice or ginger)

For the icing:

Icing sugar and food colouring

What to do:

Rub the margarine into the flour and nutmeg until like breadcrumbs.

Add the sugar

Bind together into a ball.

Roll out on a surface sprinkled with sugar until ½ cm thick.

Cut out shapes.

Place on a greased and lined baking sheet.

Cook for about 10 minutes in oven 180C/Gas Mark 4 until golden brown.

Allow to cool then decorate with different coloured icing, including numbers 1-24.

Really these biscuits will soon go soft. If you want to make an Advent Calendar to keep until Christmas, you need to make the biscuits from salt dough, but you won't be able to eat them!

