

Mrs Dundas's Biscuits

Take two oz: of lard or butter, & two lb. of flour, mix them well together stiff with a little cold water, work or knead them very well roll your biscuits very thin, & prick them exceedingly, bake them on tins in a very quick oven, looking constantly at them or they will scorch. (M.L., page 60.)

MAKES 10-12

1/2 oz/15 g/1 tablespoon butter

8 oz/225 g/2 cups flour

good pinch of salt

Pre-heat the oven to 425°F/220°C/Gas Mark 7; also grease and flour 2 baking-trays lightly, or cover with baking parchment.

Mix the butter into the flour with the salt; in a food processor is the easiest way. When the mixture is like fine breadcrumbs, add a little cold water: you will need about 2 tablespoons altogether, but add only a little at a time and work the liquid into the dry goods very thoroughly after each addition, until you have a stiff dough.

Roll out the dough as thinly as you possibly can, and cut it into rounds with a 4-inch/10-cm cutter. Prick each one all over with a fork. Place them on the baking-trays and put them straight in the oven, near the top. Look at them after 3 minutes, and thereafter keep a close eye on them until they begin to colour. Then remove them and cool them on a wire rack.