

Custard Biscuits



Serves	20
Prep time	1 hour, 15 minutes
Cook time	10 minutes
Total time	1 hour, 25 minutes
Allergy / Intolerance	Amines , Artificial Additives , Artificial Colours , Egg , Glutamates , Preservatives , Salicylates
Suitable for	RPAH Elimination Diet - Low Chemical / Failsafe
Meal type	Sweet Things
Misc	Child Friendly , Pre-preparable , Serve Cold
Occasion	Birthday Party , Christmas , Special Occasions

Ingredients

- 125g butter (at room temperature)
- 1/2 cup vanilla sugar (See note)
- 1/4 cup buttermilk
- 1 1/2 cup plain white flour
- 3 teaspoons baking powder
- 1/2 cup Orgran Gluten-free Custard mix

Directions

1. In a large bowl beat together the butter and sugar until pale and creamy.
2. Add the milk and mix well.
3. Sift together the flour, custard powder and baking powder.
4. Gradually add the flour mixture and mix until well combined.
5. Work the dough into a ball and flatten into a disc. Wrap in plastic wrap and place in the fridge for 30 minutes.
6. Preheat the oven to 180°C and line baking trays with baking paper.
7. Divide the dough in half and roll out onto a sheet of baking paper 1 cm thick. Use biscuit cutters to cut the dough into shapes and transfer to the prepared trays. Re-roll the scraps and repeat.
8. Bake for 10 minutes or until light and golden. Allow to cool on the tray for 5 minutes then transfer to a wire rack to cool completely.
9. Decorate as desired.

Note

Low Chemical / FAILSAFE

The biscuits keep very well and can be made days in advance and stored in an airtight container.

You can use any biscuit dough; I use [this one](#).

The number of biscuits made depends on the size of the cutters used.

[Vanilla sugar can be made at home](#), or substitute caster sugar and 2 teaspoons vanilla essence added to the milk.