



MINISTRY OF FOOD AUSTRALIA

ST CLEMENT'S BUTTER BISCUITS



These biscuits are super easy to make. I've added an egg which might seem unusual for biscuit dough, but it really helps to give you that lovely light texture.

Makes around 30 biscuits

Ingredients

125g unsalted butter, at room temperature
100g caster sugar
1 large free-range egg
200g plain flour, plus extra for dusting
¼ teaspoon baking powder
Sea salt
1 lemon
1 clementine
1 teaspoon ground cinnamon
A pinch of ground clove
3 tablespoons of demerara sugar

For the icing (optional):

150g icing sugar

Equipment list

Electric mixer
Weighing scales
2 large mixing bowls
Sieve
Microplane grater
Measuring spoons
Wooden spoon
Cling film
2 large baking trays
Greaseproof paper
Rolling pin
Biscuit cutters (roughly 5cm)
Wire cooling rack

Recipe © Jamie Oliver

Photography © Matt Russell

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Jamie's MINISTRY OF FOOD AUSTRALIA

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To make the biscuit dough:

1. Use an electric mixer to beat the butter and caster sugar together in a bowl until light and fluffy.
2. Crack in the egg and beat again until fully combined, sieve in the flour, then add the baking powder and a pinch of salt.
3. Finely grate in the zest of the lemon and clementine, then add the cinnamon and ground cloves.
4. Mix with a wooden spoon until the dough comes together – don't worry if the dough seems a bit wet at this stage.
5. Cover the bowl with cling film and place in the fridge for at least 30 minutes to firm up.

To bake the biscuits:

6. Preheat the oven to 180°C/350°F/gas 4. Line 2 large baking trays with greaseproof paper.
7. Lightly dust a work surface and rolling pin with flour, then roll out the dough to roughly 0.5cm thick.



8. Stamp out shapes using a biscuit cutter, then place on the lined baking trays. If you don't want to decorate your biscuits with icing, sprinkle with the demerara sugar before baking.
9. Put the trays in the oven and bake for around 12 minutes, or until the edges are golden. Transfer the biscuits to a wire rack to cool.

To make the icing:

10. If you want to ice your biscuits, mix the icing sugar with the juice of half a lemon until smooth.
11. Drizzle the icing over the biscuits in nice patterns.

JAMIE'S TIPS

- Use different cutter shapes depending on the occasion – choose stars, Christmas trees or holly to give these biscuits a real Christmassy vibe or use hearts for Valentine's Day.
- These biscuits make great decorations – make a small hole near the edge of the biscuit before you bake them. Once cooked, thread some ribbon through the hole and tie into a loop for hanging



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