

# Mary Berry's Fork Biscuits



**Makes 16 Prep 10 mins**

**Cooking 20 mins**

**Easy**

## **Ingredients**

100g butter, softened

50g caster sugar

150g self-raising flour

Essential kit: 2 baking trays, preferably non-stick

1. Preheat the oven to 180°C /fan 160°C/ gas 4. Lightly butter two baking trays.
2. Measure the butter into a bowl and beat to soften. Gradually beat in the sugar and then the flour. Bring the mixture together with your hands to form a dough. Form the dough into 16 balls about the size of a walnut and place spaced well apart on the prepared baking trays. Dip a fork in a little water and use this to flatten the biscuits.
3. Bake in the preheated oven for 15–20 minutes until a very pale golden. Lift off the baking tray and leave to cool completely on a wire rack.