

date & almond butter biscuits



Method

Softened at room temperature, cut and place in a bowl

Add and combine well

Combine mix lightly with a knife

Place mixture in a sheet of glad wrap and roll up into a sausage shape and chill for 2 hours

Cut dough into

Bake on baking sheet in preheated oven

Store when cool in

Ingredients

250g butter

125g icing sugar

350g plain flour or rice flour or gluten free corn flour

1 egg

½ cup [Mudgeeraba Spices Date & Almond Chutney](#)

5mm slices (1/4 inch)

200°C for 6 to 8 minutes

airtight tin

