#### **Fruit Biscuits**

#### **Ingredients:**

* 3 tbsp honey
* 100g Butter
* 200g Plain flour
* 1 Egg
* ½ tsp Ground allspice
* 50g Currants
* Splash of milk

#### **Instructions:**

1. Preheat your oven to 180 C/350 F/gas mark 4.
2. Melt your honey and butter in a small pan over a low heat and allow to cool slightly. **(ADULTS PLEASE TAKE CARE WHEN HANDLING HOT LIQUID AND PLEASE ENSURE HOT LIQUID IS OUT OF REACH OF CHILDREN)**
3. Sieve your flour and allspice into a bowl. Stir in the melted honey and butter.
4. Beat your egg in a small bowl then stir that in too.
5. Add your currants and a splash of milk.
6. Roll into a dough, wrap in cling film and place in the fridge to chill for an hour or so.
7. Lightly dust a clean surface with flour and roll out to about 1½ cm thick. Cut into shapes, place on a lightly greased tray.
8. Bake in the centre of the oven for about 10 minutes.
9. Remove and leave to cool.

**Enjoy!**

**Tips and suggestions:**

Instead of currants try glacé cherries, sultanas or apricots