



## Afghan almond biscuits

### Ingredients

175g self raising flour

75g caster sugar

50g ground almonds

1 pinch salt

150g margarine

2 drops almond extract

blanched almonds

### Method

Heat oven to 180 C / Gas 4. Grease two baking trays.

Mix all of the dry ingredients together except for the blanched almonds. Rub in margarine. Add extract and mould together with your hands.

Roll out thinly and cut into your desired shape placing a blanched almond on the top of each biscuit to decorate.

Bake for about 15 minutes, or until lightly golden.