



Rum Sugar Biscuits

Ingredients

750g all-purpose flour
250g butter
2 eggs
1 cup white sugar
1 teaspoon rum flavoured extract
1/2 teaspoon almond extract
1/2 teaspoon salt
1/2 teaspoon baking powder
1/8 teaspoon ground nutmeg

Method

1. Mix flour, salt, baking powder, and butter.
2. Combine eggs, sugar, rum extract, almond extract, and nutmeg and then pour the egg mixture into the flour mixture. Stir until well blended.
3. Divide the dough into two and refrigerate for 2 hours.
4. Preheat the oven to 175°C. Place dough on a lightly floured surface. Roll out until 5mm thick. Use cutter with shape of your choice and place biscuits on an ungreased baking sheet.
5. Bake until edges are golden, for around 7 to 9 minutes. Allow biscuits to cool slightly before removing to a wire rack to cool completely.
6. When biscuits have cooled, frost with rum flavoured icing.