

Lower KS 2 – Yoghurt & banana biscuits



L Prep: 15-20 minutes

L Cook: 10-15 minutes

L Serves: 8-10

Recipe info

Ingredients

Oil for greasing
1 egg
125g butter or margarine
125g light muscovado sugar
250g self-raising flour
½ tsp mixed spice
1 ripe banana
1 tsp vanilla essence
3 tbsps natural yoghurt
75g sultanas

Equipment

- Baking tray
- Pastry brush
- Weighing scales
- Sieve
- Large mixing bowl
- Measuring spoons
- Mixing spoon
- Forks x 2
- Small plate
- Small bowl
- Oven gloves
- Cooling rack



Description

Delicately flavoured light biscuits which are quick and easy to make

Method / What to do

1. Preheat oven to 180°C / gas mark 4
2. Lightly grease the baking tray.
3. Crack the egg in the small bowl and beat with a fork.
4. Cream the butter and sugar together in the mixing bowl.
5. Stir the beaten egg into the butter mixture.
6. Sieve the flour and mixed spice in to the bowl and stir well.
7. Peel and mash the banana on a small plate.
8. Add the mashed banana, vanilla essence, yoghurt and sultanas to the bowl and stir well.
9. Drop heaped teaspoons of the mixture on to the tray leaving space between each one.
10. Bake for 10 – 15 minutes until the biscuits are slightly risen and golden in colour.
11. Remove from the oven and leave to cool for 5 minutes before transferring to cooling rack.