

Akta-Vite Biscuits Thermomix Recipe

135g butter, softened
200g sugar
1 egg
220g SR Flour
50g Akta-Vite

Preheat oven to 180°C. Line 1-2 baking trays with baking paper.

Cream butter and sugar with an electric hand held beater.
Thermomix - 30 secs/speed 5. Scrape down at 10 and 20 seconds.

Stir or slowly beat in egg, flour and Akta-Vite, until a dough forms.
Thermomix - 10 secs/speed 5, then 20 secs/interval speed.

Roll walnut sized balls and place on baking trays, allowing plenty of space to spread.

Bake for 12-15 minutes then allow to cool, if you can wait!

These are delicious when they are warm and a little soft. Enjoy with a glass of Akta-Vite.

When cold, these cookies will be crisp and are absolutely delicious sandwiched with vanilla ice-cream.

Store in an airtight container.