



EASY SCOTCH FINGER BISCUITS

TM

5



Total: 45min
Preparation: 30min



24 piece(s)



easy

Ingredients

Biscuits

230 grams Unsalted Butter - cubed
150 grams brown sugar
1 teaspoon vanilla extract
300 grams SR flour

Preparation

Scotch Finger Biscuits

1. Preheat oven to 160 degrees & line 2 baking trays with baking paper.
2. Add butter, sugar & vanilla to bowl & cream together for **15 seconds speed 4**.
3. Add flour to bowl mix for **40 seconds speed 4**.
4. Turn dough out onto a chopping board & form into a slab about 2cm high & 5cm wide.
5. Chill in the fridge for about 20-30 minutes, this will help when cutting the biscuits.
6. Using a sharp knife slice the biscuits about 1cm thick. Place biscuits onto prepared trays. Score each biscuit with a fork to give them a ribbed effect.
7. Bake in the oven for 15 minutes until golden.
8. Leave the biscuits to harden then transfer to a cooling tray.



Caution:

Please note that the TM5 mixing bowl has a larger capacity than the TM31 (capacity of 2.2 liters instead of 2.0 liters for TM 31). Recipes for the Thermomix TM5 may not be cooked with a Thermomix TM31 for safety reasons without adjusting the quantities.

Risk of scalding by spraying of hot liquids: Do not exceed the maximum filling quantity and observe the filling level markings of the mixing bowl!

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Please observe the safety instructions in the Thermomix ® instruction manual at all times.

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