



INGREDIENTS

- 1½ cups self-raising flour
- 150g cold salted butter, diced
- ¾ cup dark brown sugar

Butterscotch Cookies

I love having something homemade to serve when friends drop by for a cuppa - but sometimes I just get caught short. That's when I whip up a batch of these cookies in less time than it takes to dash out to the shop for a packet of biscuits! You could save on washing up the food processor and just rub the mixture together with your fingers if you prefer. Serve with tea, coffee, or a glass of off-sweet vermouth such as Margan's, based on Hunter Valley semillon, which is a great balance for the sweetness of the cookies.

Makes about 18 pieces

METHOD

1. Preheat oven to 160°C.
2. Place all ingredients in a food processor and process for a minute or so until well combined.
3. Tip onto a clean, dry work surface and knead into a smooth dough.
4. Roll walnut-sized pieces of dough into balls, flatten them slightly and place on a baking paper-lined oven tray, with space between them to spread out.
5. Press lightly with the tines of a fork.
6. Bake for 35 minutes.
7. Cool on a wire rack.