



CHAI-SPICED SUGAR
BISCUITS



CARAMEL POPCORN
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SHORTBREAD
BISCUITS



CARAMEL POPCORN BISCUITS

Popcorn

In a medium saucepan, heat oil and butter, add popcorn and cover with a lid. Keep this at medium heat, shaking the pan every now and then so the popcorn does not burn on the base of the pan. When the popcorn has stopped popping, turn off the heat.

30 ml sunflower oil
25 g butter
35 g popcorn

Caramel

In a heavy-based pan, heat sugar, syrup and 80 g butter, stirring with a wooden spoon until the sugar has dissolved and it's turned a deep caramel colour. Pour caramel over the popcorn, add 25 g butter and mix until the popcorn is coated. Spread out on greaseproof paper for it to cool.

80 g brown sugar
60 ml golden syrup
80 g butter
pinch of salt
25 g butter

Biscuits

In a bowl, mix flour and bicarbonate of soda. Set aside. In a frying pan over medium heat, melt 150 g of the butter. Continue stirring for 1 to 3 minutes or until the butter is brown, with a nutty aroma. Remove from the heat and pour through a sieve into a heatproof bowl. Add the remaining butter and stir until completely melted.

Transfer the butter to the mixing bowl of a stand mixer fitted with the paddle attachment and add both sugars, salt and vanilla. Whisk until combined. Add egg and egg yolk, and whisk for about 30 seconds or until the mixture is smooth and no sugar lumps remain. Let the mixture stand for 3 minutes, then whisk for another 30 seconds. Repeat this step 2 more times or until mixture is thick and shiny. Add the flour mixture and mix, scraping down the sides of the bowl, until incorporated. Mix in the crushed caramel popcorn.

245 g cake wheat flour
2,5 ml bicarbonate of soda
210 g unsalted butter
100 g white sugar
115 g muscovado sugar
(or dark-brown sugar)
5 ml salt
5 ml vanilla extract
1 large egg
1 large egg yolk
60 g caramel popcorn, crushed

Preheat the oven to 160°C and line a baking sheet with baking paper. Drop 15 g portions of biscuit dough onto the prepared baking sheet, leaving space in-between. Decorate the top of the biscuits with some extra caramel popcorn. Bake for 10 to 12 minutes or until the biscuits are golden brown. Allow to cool and store in an airtight container.

Makes 25-30 biscuits