

# VE DAY 75TH ANNIVERSARY

## NICE BISCUITS



IN 1942 BISCUITS BECAME ONE OF THE FOODS BEING RATIONED FOR THE PUBLIC. THE RATIONING SCHEME ENCOURAGED PEOPLE TO BUY QUALITY BISCUITS TO OBTAIN 'VALUE FOR POINTS' WHICH WORKED IN HUNTLEY & PALMERS FAVOUR.

FOR YOUR VE DAY CELEBRATIONS, WHY NOT HAVE A GO AT BAKING YOUR OWN AUTHENTIC HUNTLEY & PALMER BISCUITS. OUR RECIPES HAVE BEEN ADAPTED FOR YOU FROM THE ORIGINAL FACTORY RECEPIES.



### Ingredients:

570 grams Plain Flour  
250 grams Caster Sugar  
40 grams Butter  
75 grams Coconut  
1/4 pint Milk  
1 teaspoon Vanilla Essence  
1 teaspoon Baking Soda

### Method:

1. Crumble the butter into the flour.
2. Add the other ingredients.
3. Stand for half an hour.
4. Roll out and cut into the shape of your choice.
5. Bake in an oven at Gas 5 (190 C) until golden brown.

### Ingredients:

570 grams Plain Flour  
100 grams Butter  
110 grams Caster Sugar  
1/4 pints Milk

### Method:

1. Crumble the butter into the flour.
2. Add the other ingredients.
3. Roll out and cut into the shape of your choice.
4. Bake in an oven at Gas 5 (190 C) until golden brown.

To give it a bit more of a 'Jamaican' flavour you could substitute Muscovado sugar.

## LONG JAMAICA BISCUITS

