

Lorraine's Cornflake Biscuits



Prep: 15 minutes



Bake: 15 minutes



Makes: 18 biscuits

Ingredients

- 142g margarine
- 113g sugar
- 1 egg
- 1 ¼ cups self raising flour
- Crushed cornflakes

NOTE

Various dried fruits may be added, such as sultanas or mixed peel.



Cooking steps

1. Preheat oven to 180°C
2. Beat margarine and sugar to cream
3. Beat in egg
4. Mix in flour
5. Roll mixture into balls then roll balls in crushed cornflakes
6. Place on greased tray (allow for spreading)
7. Bake at 180°C for 15 minutes

