

SHED WEEK

7-13 SEPTEMBER

The Shed Biscuit

A simple, no-fuss biscuit any shed can bake together ahead of their **Come Down for A Cuppa** morning tea. Easy to double or triple for a crowd.



COME DOWN
FOR A CUPPA



INGREDIENTS

- 250 g butter, softened
- 1 cup caster sugar
- 1 large egg
- 1 tsp vanilla extract
- 2 cups plain flour
- 1 tsp baking powder
- 1 pinch of salt
- 1 cup choc chips, sultanas or chopped nuts (whatever's in the pantry)



STEPS

- 1 Preheat and prep:** Preheat the oven to 180°C (160°C fan-forced) and line two baking trays with baking paper.
- 2 Cream butter and sugar:** Beat together 250 g butter, softened and 1 cup caster sugar until pale and fluffy, a few minutes with an electric mixer, or a good arm workout by hand.
- 3 Add egg and vanilla:** Mix in 1 large egg and 1 tsp vanilla extract until combined.
- 4 Add dry ingredients:** Sift in 2 cups plain flour, 1 tsp baking powder and 1 pinch of salt, then stir until just combined, don't overmix.
- 5 Fold in extras:** Fold through 1 cup choc chips, sultanas or chopped nuts (whatever's in the pantry).
- 6 Shape and space:** Roll tablespoons of mixture into balls, place on the trays, and flatten slightly. Leave a few centimetres between each, they'll spread.
- 7 Bake:** Bake until golden around the edges.
- 8 Cool and enjoy:** Leave on the tray for 5 minutes before moving to a wire rack. Serve with a strong cuppa and good company.



NOTES

Swap the choc chips/sultanas/nuts for whatever's on hand, this recipe is forgiving and easy to scale up for a bigger crowd. No oven? See the *air fryer* version for sheds without one.



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