Biscuits with a Hint of Mint



- 2 tbsp finely chopped 'After Eight' mint
- 150 g plain flour
- 100 g butter
- 2 tsp peppermint extract
- 50 g golden caster sugar
- Extra sugar to sprinkle after baking

The oven should be preheated to 180°C / 160°F / Gas Mk 4. Line a large baking tray with baking paper.

In a large bowl stir together the flour, chopped mint and peppermint essence, then rub in the butter with your fingertips until it is all blended in. Alternatively this can quickly be carried out in a food processor. Stir in the sugar.

Tip out onto a work surface and knead the dough until it comes together to form a rather crumbly ball.

Lightly flour the work surface and gently roll out the dough to about ½ cm thick and cut out rounds with your smallest cutter, 4 – 5 cm diameter is ideal. Reroll the trimmings to make extra biscuits.

Bake on the lined baking tray for 12 – 15 minutes until they are pale gold. Transfer to a cooling rack and sprinkle with extra caster sugar before serving.