



PREP: 5 min
COOK: 15 min
SERVES: 25

Weekender Cornflake Biscuits Recipe

Kick back and relax this weekend with a hot cup of tea and one of these delightful cornflake biscuits - they only take 15 minutes to bake!

Ingredients

125g unsalted butter
1/3 cup (75g) caster sugar
1 large egg
1 tsp Queen Natural Vanilla Extract
2/3 cup (105g) sultanas or mixed fruit
1 cup (150g) self-raising flour
2 cups lightly crushed cornflakes

Method

STEP 1

Preheat oven to 160C (fan forced). Line a baking tray with baking paper.

STEP 2

Cream butter and sugar until light and fluffy. Add Vanilla Extract and egg, then beat well. Fold in sifted flour and fruit and mix well.

STEP 3

Place cornflakes in a shallow bowl, then drop generous teaspoonfuls of mixture into cornflakes. Roll lightly and place on prepared tray 5cm apart. Bake for 15 minutes.

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