

# Coffee biscuits

Makes 32

**4 teaspoons coffee granules**  
**2 tablespoons ground linseed**  
**350g self-raising flour**  
**200g dairy-free margarine**  
**200g dark brown sugar**

1. Dissolve the coffee in 4 tablespoons boiling water. Stir in the ground linseed. Leave for 10 minutes to thicken.
2. Weigh the self-raising flour and margarine into a large mixing bowl. Rub the margarine into the flour using your fingertips. Stir in the dark brown sugar.
3. Stir in the coffee mixture and continue mixing until the mixture comes together to form a dough.
4. Preheat the oven to 150°C (fan oven), 170°C, gas mark 3. Pour the dough onto a clean worktop and knead quickly to bring the dough together.
5. Divide the dough into 32 equal pieces. Roll each piece into a ball and place onto a baking tray. Allow space for the biscuits to spread. Squash down slightly.
6. Bake for 10 – 13 minutes. Leave to cool and firm up on the baking tray.



