

Organic Orange & Cardamom Biscuits

375gms (3cups) Whisperingpines Organic Flour (Spelt, Unbleached, Wholemeal)

1 Teaspoon Aluminium free baking powder

1 Tablespoon organic dried ginger

1 Teaspoon organic ground nutmeg

1 Teaspoon organic cardamom

250gm softened organic unsalted butter

345gms (1 1/2 cups) organic brown sugar

3 Teaspoons brandy

1 finely zested organic orange

30gms (1/4 cup) Whispering Pines Organic unbleached or spelt flour (extra)

1 organic free range egg white, for glazing

30gms (1/4 cup) organic granulated sugar

Sift flour, baking powder, ginger, nutmeg, and cardamom into a large mixing bowl. Place butter and brown sugar into another bowl and beat until pale and creamy. Add brandy and zest to butter mix and stir well. Using a large metal spoon, fold the dry ingredients through in 2 batches. Sift the extra 30gms of flour over a dry clean surface and knead dough for about 30sec. roll dough into a long rectangle 5mm (1/4in) thick. Cut into shapes, 3x6 cm (1 1/4 to 2 1/2in) long. Brush with egg white and sprinkle on sugar.

Preheat oven to 180degrees (350F/Gas 4). Place biscuits 2cm (3/4in) apart on a baking tray lined with baking paper. Bake for 10 -12 mins, or until lightly browned. Remove from oven and allow to cool on wire rack. Makes 40