

Maple Walnut Biscuits

Ingredients

- 2 1/2 cups self-raising flour
- 1 cup walnuts
- 1/2 cup butter
- 1/2 cup brown sugar
- 1/2 cup maple syrup
- pinch of salt

Method

1. Preheat oven to 180C / 350F.
2. Blend half a cup of walnuts.
3. Cream butter and sugar, then add vanilla, maple syrup, and ground walnuts.
4. Stir in flour and remaining walnut pieces.
5. Form into patties and bake 12 minutes.

Revision #4

Created 9 December 2024 02:02:29 by Anna Pardee

Updated 10 December 2024 02:18:24 by Anna Pardee