

Raisin Tea Biscuits

Jacob · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

8

Description

Moist lightly sweet raisin tea biscuits are just perfect for breakfast or a cup of tea in the afternoon This is as close as I could get to the store bakery version My husband and kids loved these just as much as the storebought biscuits We make a lactosefree version with vanilla soy milk and margarine but have made the milk variety for others Recipe works perfectly in both options

Ingredients

- - 1 cup raisins - 1 cup hot water - 3 ¼ cups all-purpose flour - 3 tablespoons white sugar - 1 tablespoon baking powder - ½ teaspoon salt - ¾ cup cold unsalted butter
- cut into pieces - 1 cup milk - 1 egg - 1 tablespoon water

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Line a baking sheet with parchment paper. Meanwhile
2. soak raisins in water for 10 minutes; drain and set aside. Whisk flour
3. sugar
4. baking powder
5. and salt together in a mixing bowl. Cut in cold butter with 2 knives or pastry blender until the mixture resembles coarse crumbs. Stir in milk until moistened; add raisins. Turn dough out onto a lightly floured surface. Pat or roll dough out into a 3/4- to 1-inch thick round. Cut into 8 biscuits with a biscuit cutter and place onto the prepared baking sheet. Beat egg with 1 tablespoon water in a small bowl; brush on each biscuit. Bake in the preheated oven until golden brown
6. about 15 minutes.