



Nelia Reazantseva/AdobeStock

EMPIRE BISCUITS

These biscuits are very, very sweet*. They are particularly popular in Scotland*.

INGREDIENTS

(for 12 Empire biscuits)

- 200g soft* butter
- 100g caster* sugar
- 300g flour*
- 2 eggs
- 1 teaspoon vanilla* extract

FILLING* AND TOPPING

- Raspberry* jam
- 180g icing* sugar
- 6 glacé* cherries

- 1 Preheat* the oven to 180°C. Line* two baking* trays with baking* paper. Break the eggs into a bowl and beat* them together. Cut 24 rounds (portions of biscuit) with a 7cm cutter* or glass.
- 2 Put the butter and sugar in another bowl and mix* well. Add* the flour, eggs and vanilla extract. Knead* the ingredients together.
- 3 Form a ball of dough* and then cover it with plastic* wrap. Place in the fridge for one hour.
- 4 Roll* out the dough with a rolling* pin until* it is 1cm thick*.
- 5 Place the rounds on the baking trays. Put them in the oven* for 10 to 12 minutes. Then take them out and let* them cool.
- 6 Put the icing sugar and a few* drops of water in a bowl. Stir* until the icing* is smooth*.
- 7 Spread* jam on 12 biscuits, then put the other 12 biscuits on* top. Spread some icing on each biscuit and decorate with a sliced* cherry.

HELP!

add: ajouter
baking paper: papier cuisson
baking tray: plaque de cuisson
beat: battre

caster sugar: sucre en poudre
cutter: emporte-pièce
dough: pâte
few drops: quelques gouttes
filling and topping: garniture et glaçage
flour: farine
glacé cherry: cerise confite
icing: glaçage

icing sugar: sucre glace
knead: malaxer
let cool: laisser refroidir
line: tapisser
mix well: bien mélanger
on top: par-dessus
oven: four
plastic wrap: film alimentaire

preheat the oven: préchauffer le four
raspberry jam: confiture de framboise
roll out: dérouler
rolling pin: rouleau à pâtisserie
Scotland: Écosse
sliced: tranché

smooth: lisse
soft butter: beurre ramolli
spread: étaler
stir: remuer
sweet: sucré
thick: d'épaisseur
until: jusqu'à ce que
vanilla extract: extrait de vanille