

Cornflake biscuits

★★★★★ 66 ratings

Prep	Cook	Makes
20m	20m	14



Ingredients (7)

- 125g butter, at room temperature
- 100g (1/2 cup) caster sugar
- 1 egg
- 150g (1 cup) self-raising flour
- 45g (1/4 cup) currants
- Pinch salt
- 60g (2 cups) cornflakes, crushed slightly

Method

Step 1

Preheat the oven to 180C/160C fan forced. Line 2 baking trays with baking paper.

Step 2

Use electric beaters to beat the butter and sugar in a bowl until pale and creamy. Beat in the egg. Fold in the flour, currants and salt and mix until well combined.

Step 3

Place the cornflakes in a bowl. Spoon slightly heaped tablespoonfuls of the butter mixture into the cornflakes. Toss the mixture gently in the cornflakes to coat and form balls.

Step 4

Place the balls, 8cm apart to allow room for spreading, on the prepared tray. Bake for 15-18 minutes or until golden. Cool the biscuits for 10 minutes on the trays before transferring to a wire rack to cool completely.

Recipe notes

Written by Florence Violet McKenzie in 1936, All-Electric Cookery Book went to its 7th edition in 1954.

Nutritional information

NUTRITION PER SERVING %Daily Value#

Energy	631 kj (151cal)	7%
Protein	1.9g	4%
Total Fat	7.7g	11%
Saturated	4.7g	20%
Cholesterol	0.0g	-

Carbohydrate Total	19.5g	6%
Sugars	7.9g	9%
Dietary Fiber	0.6g	2%
Sodium	129mg	6%

Nutrition information is calculated using an ingredient database and should be considered an estimate.

The % daily values indicates how much of a nutrient in a food serving contributes to a daily diet, based on general nutritional advice for a diet of 2100 calories a day.