



# Homemade Digestive Biscuits

## Using Moulin de Quétil Flour

These digestive biscuits are as versatile as they are delicious - and can be made in no time. Either serve them with cheese or dip them in chocolate for an indulgent tea time treat.

Makes approximately 36

### INGREDIENTS:

- 150g cold butter, cut into small pieces
- 200g wholewheat flour, plus extra for dusting
- 125g fine or medium oatmeal (or jumbo oats, ground to a coarse meal in the food processor)
- 70g muscovado sugar
- ½ teaspoon bicarbonate of soda
- ½ teaspoon salt
- 2-3 tablespoons milk

### METHOD:

1. In a large bowl, rub the butter into the flour (or do this in a food processor).
2. Stir in the oatmeal, sugar, bicarbonate of soda and salt.
3. Add the milk a little at a time and bring the mixture together to form a firm dough that is not too sticky or wet.
4. Tip onto a lightly floured worktop, and use your hands to form the dough into a flat disc. Wrap in greaseproof paper and chill for 30 minutes.
5. Meanwhile, preheat the oven to 170°C and line two baking trays with parchment paper.
6. Roll out the cold dough on a floured worktop to a thickness of 0.5cm.
7. Cut out as many biscuits as you can using a straight-edged cutter, re-rolling the leftovers and using those too. Arrange on the lined baking trays.
8. Use a fork to prick the biscuits once or twice and bake in the oven for 10-12 minutes until golden. Set aside on a wire rack to cool.