



## Fairtrade Savoury Biscuits

These delicious biscuits are a doddle to make and are great to serve with drinks, or to eat as a mid-afternoon snack.

### Ingredients

150g Tropical Wholefoods Fairtrade apricot kernels  
175g unsalted butter, softened  
175g grated strong cheddar  
1 tsp chilli flakes  
 $\frac{3}{4}$  tsp salt  
1 tsp paprika  
1 small clove garlic, crushed to a paste  
175 plain flour  
2 tbsp ice-cold water

### Method

1. Grind the apricot kernels to a powder in an electric grinder.
2. Roughly chop the butter and beat it with the cheddar, chilli flakes, salt, paprika and garlic until smooth. Use a food processor or do it by hand.
3. Add the flour and water, work everything into a smooth, soft dough, and then stir in the ground apricot kernels.
4. Spoon the mixture on to a sheet of nonstick baking paper, roll it into a cylinder about 4cm thick and 30 cm long, then chill for a couple of hours to use on the day - or freeze it for later.
5. To bake, heat the oven to 180C (fan assisted 160C)/350F/gas mark 4.
6. Cut the dough cylinder into  $\frac{1}{2}$  cm thick slices and place them a few centimetres apart on a lined baking tray. Bake for 20 minutes, until golden.

