



Edmonds Hokey Pokey Biscuits

These crisp biscuits fizz slightly on your tongue thanks to the baking soda and golden syrup. Crispy on the edges and soft in the middle, these Honey Pokey Biscuits are simple to make. They disappear quickly, making them perfect for afternoon tea or for filling the biscuit tin with a bit of nostalgia.

Ingredients:

- 125g butter (or Olivani Spread)
- ½ cup Chelsea sugar
- 1 Tbsp Chelsea golden syrup
- 1 Tbsp Meadow Fresh milk
- 1 ½ cups Edmonds Standard Grade Flour
- 1 tsp Edmonds Baking Soda

Method:

- Preheat the oven to 180°C. Line a baking tray with baking paper.
- Combine the butter, sugar, golden syrup and milk in a saucepan over a medium heat. Heat until the butter is melted and the mixture is almost boiling, stirring constantly.
- Remove from the heat and allow the mixture to cool to lukewarm. Sift the flour and baking soda together, add to the cooled mixture and stir well.
- Roll tablespoonful of the mixture into balls, place on the prepared tray and press down with a floured fork.
- Bake for 15–20 minutes or until golden brown.
- Leave on the tray for 1–2 minutes then place on a wire rack to cool.