

## **Orange and Rosemary Biscuits**

1.5 cups (62.5g) plain flour  
1 tsp baking powder  
1/2 tsp salt  
3 tsp of chopped rosemary  
zest of one orange  
3/4 cup (94g) of lard  
1/3 cup (42g) sugar  
1 egg  
1 tsp vanilla essence

Sieve the flour, baking powder and salt. Stir in the chopped rosemary and orange zest.

In a separate bowl combine the lard and the sugar until light and fluffy, add the egg and vanilla essence then gradually add the flour until all combined. The dough should be thick, it is advisable to refrigerate for half an hour.

Preheat the oven to 177 degrees centigrade. Prepare a baking sheet with grease proof paper

Roll out the dough to about ¼ inch, cut out the cookies and baked for 10 – 12 minutes.