

# Date & almond butter biscuits



## Method

Softened at room temperature, cut and place in a bowl

Add and combine well

Combine mix lightly with a knife

Place mixture in a sheet of glad wrap and roll up into a sausage shape and chill for 2 hours

Cut dough into

Bake on baking sheet in preheated oven

Store when cool in

## Ingredients

250g butter

125g icing sugar

350g plain flour or rice flour or  
gluten free corn flour

1 egg

½ cup [Mudgeeraba Spices Date & Almond Chutney](#)

5mm slices (1/4 inch)

200°C for 6 to 8 minutes

airtight tin

