

Cinnamon Biscuits

These delicious biscuits are a breeze to make and are comforting and warming at this time of year of sneezes and colds. They make a great afternoon tea treat or go very nicely with ice-cream.

Makes 30

1½ tsp cinnamon

A pinch of salt

85g flaked almonds, chopped

125g plain flour

110g butter, plus extra for greasing

75g honey

150g soft light brown sugar

75g golden syrup

Juice of a half a lemon

1 Preheat the oven to 180C/350F/gas mark 4. Grease 2 baking trays.

2 Put the cinnamon, salt and almonds in a bowl and sift the flour on top.

3 Melt the butter, honey, sugar and syrup in a pan, bring to the boil, then take off the heat and sit for a couple of minutes before pouring it over the flour mixture with the lemon juice. Stir to amalgamate and then drop small teaspoonfuls of the mixture on to the baking trays about 5cm apart, as they will spread.

4 Bake a tray at a time until they are light brown around the edges. Allow to cool a little on the tray before transferring to a cooling rack.

5 Repeat with the rest of the mixture.