

Corn Biscuits



🍪 For 45-50 biscuits

Ingredients

400 g of corn flour

150 g of butter

2 eggs

190 g cane sugar

4 g of salt

2 teaspoons orange flower essence

Method

Pour the flour on a pastry board, make a dimple and add sugar, eggs, butter into small pieces softened at room temperature and orange flower essence. Work up to form a homogeneous mixture, wrap the dough in cling film and let rest in refrigerator for 30 minutes. Put some dough cookie press choosing the disk that you like and proceed with the formation of biscuits on a baking sheet lined with parchment paper. If you do not have the cookie press, then roll the dough with a rolling pin to form a sheet of 4 mm thick and cut cookies with the biscuits cutter desired. Bake in preheated oven at 180° C for 15-20 minutes. Remove from oven and let cool on a grill before serving with ice cream :-)