



## Cornies

**This is a very easy biscuit recipe that my mother used to make in bulk for the summer holidays. It's one of the few biscuit recipes I have where margarine can be substituted for butter without affecting the taste. To keep them crisp they should be stored in an airtight tin. This quantity should make around 45 biscuits.**

### **Ingredients:**

250g butter or margarine  
2 cups raisins  
Vanilla extract – a couple of drops  
1 1/2 cups raw sugar  
2 cups SR flour  
2 eggs  
Cornflakes for rolling

### **Method:**

Cream butter and sugar, adding eggs one at a time. Beat well in between. Add vanilla, raisins and then flour.

The mixture is quite wet. Put cornflakes into a large bowl and crush them a little using your hands. Using a teaspoon, drop the biscuit mixture into the cornflake crumbs and gently roll to coat.

Place well spaced on a greased baking tray and bake in a moderate oven (180deg) until brown (around 15 to 20 minutes). Allow to cool slightly before removing from trays.