



Swiss Tarts

This is a very easy biscuit that my mother used to make in bulk for the summer holidays. It's a wonderful biscuit to have with a cup of tea or coffee and simply melts in your mouth. I have tried to convert this recipe to metric, but somehow it always works better for me in imperial measurements.

Ingredients:

8oz butter (margarine does not work well as a substitute)
4oz icing sugar
4oz plain flour
4oz self raising flour
pinch salt
vanilla extract
glace cherries to decorate

Method:

Cream butter and sugar, beating until light and creamy. Add salt and vanilla extract. Turn mixer down to lowest speed and gradually pour in flour till combined.

Place well spaced in teaspoon-sized dollops on a greased baking tray and decorate the top of each with 1/8th glace cherry. Bake in a moderate oven (180°) until just golden.

Around 15 to 20 minutes. Allow to cool slightly before removing from trays.