

# Kenyan Tea Biscuits



## Ingredients

400g/14oz plain flour, plus extra for dusting

100g/3½oz icing sugar

½ tsp baking powder

¼ tsp bicarbonate of soda

¼ tsp salt

1½ tbsp ground ginger

2 tsp ground cardamom

2 tsp ground black pepper

250g/9oz unsalted butter, softened

200g/7oz condensed milk

## Method

Sift the flour, icing sugar, baking powder, bicarbonate of soda, salt, ginger, cardamom and black pepper into a large bowl. Set aside at room temperature.

Beat the butter and condensed milk together in a separate large bowl, until light and fluffy (about 2 minutes). Add the dry ingredients and continue to beat until the mixture comes together. Switch to a flexible spatula and mix until you have a dough that resembles gingerbread. Cover the dough with cling film and allow to stand in a cool place for 30 minutes.

Preheat the oven to 200C/180C Fan/Gas 6 and line two large baking trays with baking parchment.

Unwrap the dough, cut it in half and, working with one half at a time, roll the dough out on a floured surface to about the thickness of a £1 coin. Stamp out cookies using a round cookie cutter (or any shape you prefer). Keep any extra dough covered with cling film as you work to prevent drying.

Arrange the biscuits on the baking trays, leaving a little space around each one (they don't spread much). Bake for 10 minutes or until slightly browned at the edges. They will be a little soft straight out of the oven, but will firm up as they cool.

After 5 minutes of cooling on the tray, use a metal spatula to transfer the biscuits to a cooling rack and allow to cool completely. Continue to bake the cookies until all the dough is used up. Store cooled cookies in an airtight container, in a cool, dry place.