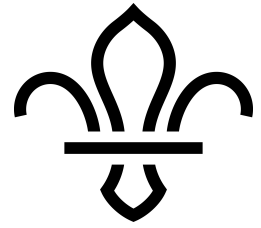


The Great Scouting Bake Off



Ingredients:

150g caster sugar,
150g softened butter (of soft tub margarine),
1 beaten egg,
225g plain flour

You can also add a couple of drops of vanilla essence, the grated rind of 1 lemon or 1 other flavouring of your choice.

Remember to heat up the oven in advance. Be careful, and use oven gloves.

Method:

1. Lightly grease 2 baking sheets (or use baking parchment or silicon sheets)
2. Cream together the sugar and butter/margarine until pale and fluffy.
3. Beat in the vanilla/lemon (if you are using it) and the egg.
4. Stir in the flour and mix to a firm paste.
5. Knead lightly.
6. Roll the dough into a sausage shape about 5cm in diameter and 20cm long. Wrap and refrigerate for at least half an hour.
7. Cut off slices 5mm thick and bake at 190°C (Gas Mark 5) for 12 - 15 minutes.
8. Cool on a wire rack.