



# Norfolk Federation of WIs

Charity Number: 227411

## Norfolk Hollow Biscuits

**From Elizabeth Portsmouth, Bridewell W WI**

**Doreen Graham, Brundall and Braydeston WI says:** we always had these biscuits in our house when I was a child eaten with cheese. My friend had the recipe.

### Ingredients

- 1/2 pt water +1/4 pt
- 2ozs butter
- 1 1/2 lbs strong flour
- 1/2 tsp salt
- 1egg
- 1/2 oz fresh yeast

### Method

1. Boil 1/2 pt water & the butter
2. Add the flour & salt add the tepid water & beaten egg.
3. Cream yeast add to mixture adjust adding more flour.
4. Form into small balls the size of a walnut, Leave to rise approx 1 hour in a warm place
5. Bake in cool oven 300F for approx 1 1/2 hours
6. Makes approx 4 dz

