Zak's Traffic Light Biscuit Recipe

You will need:

- 175g/6oz plain flour
- 100g/4oz butter or margarine
- 50g/2oz caster sugar
- A packet of M&Ms

How to:

1. Mix butter or margarine and caster sugar together until they are light and fluffy. Mix in some flour and knead the dough together until it forms a ball. Add a sprinkle of flour if the dough is too sticky.
2. Roll out the dough on a lightly floured surface until it is about 5mm thick.
3. Cut the dough into 'traffic light' rectangular strips. Place red, yellow and green M&Ms in a row down the strip.
4. Place the biscuits on a floured or lined baking tray and bake in the centre of a pre-heated oven at 150°C/300°F/Gas Mark 2 for 10 minutes or until golden brown. Let the biscuits cool on a wire tray.
5. Eat & *enjoy!*

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