

Almond Crimbles - Crisp and buttery makes 24



100g Unsalted Butter - very soft
100g Caster Sugar
40g Demerara sugar
1 Large Egg at room temperature - beaten
250g Self-raising Flour or Gluten Free Self-raising Flour
85g Blanched Almonds lightly toasted and roughly chopped
Pinch Salt

2 Lightly greased baking sheets
Oven 180C/350F - reduce accordingly for fan - gas 4

Put all ingredients in a bowl and work together with a wooden spoon or your hands.

Divide into even sized pieces and shape each into a ball. Set the balls well apart on the baking sheets and flatten with a fork.

Bake in the centre of the oven for 15-17 mins until golden with light brown edges.

Leave on the tray to firm up then transfer to a rack to cool.

Store in an air tight tin and eat within 7 days dusted with icing sugar if wished.