



LOL!
What did the
queen say when
she dropped
her biscuit?
Crumbs!

QUEEN DROP BISCUITS

MAKE THESE DELICIOUS FRUITY BISCUITS, WHICH WOULD
HAVE BEEN BAKED BY MRS CROCOMBE HERSELF

The recipe for these biscuits was found in Audley End cook Mrs Crocombe's very own book, and has been updated for modern biscuit bakers by food historian Annie Grey. She comments that these biscuits are "excellent indeed, and most moreish. They have the texture of cookies, with a cake-like middle and a biscuit-like exterior."

To find out for yourself, follow our instructions and enjoy! We think they're the perfect tasty treat to honour the 200th anniversary of the birth of Queen Victoria on 24 May, 1819!

QUEEN DROP BISCUITS RECIPE (MAKES 24)

- 225g (8oz) butter
- 225g (8oz) sugar
- 3 eggs
- 340g (12oz) flour
- 225g (8oz) currants
- A few drops of almond extract

METHOD

- Cream the butter and add the sugar. Mix well, before adding the sifted flour and eggs.
- Mix until light and fluffy and tip in the currants and almond extract.
- Using your hand or a tablespoon, drop equal quantities of the mixture onto a greased baking sheet. Don't put them too close together as the mixture will settle and expand outwards – you'll end up with a cross between a cookie and a cake.
- Bake at 180C for about 10 minutes or until firm to the touch, and cool on a rack.



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