Easy Digestive Biscuits Recipe (Homemade) / Eggless Biscuit Recipe



Easy Digestive Biscuits Recipe (Homemade) is a semi-sweet biscuit also called sweet meal biscuit is very popular in United kingdom. I am a big fan of UK Mc Vitie's biscuits. I wanted to try this digestive biscuit recipe at home so I did some google search and finally saw this simplest and best digestive biscuit recipe. I have tried few times, they are really crunchy and the taste is very close to Mc vities biscuit. This digestive biscuits are simple to make, you can use cookie cutters to make fun shapes and they are yummy with evening tea or coffee.

Check my cookies recipes in my blog. Click the below link for recipe.

1.Easy Peanut Butter Cookies Recipe

2. Eggless Rose Cornflakes Cookies / No Butter Cookies Recipe

3.Nankhatai /Eggless Indian Cookies

4. COCONUT OATMEAL COOKIES

Easy Digestive Biscuits Recipe (Homemade)

5.0 from 1 reviews
Easy Digestive Biscuits Recipe (Homemade)



Save Print
Prep time
1 hour
Cook time
20 mins
Total time
1 hour 20 mins

Easy Digestive Biscuits Recipe (Homemade) is a crunchy, tasty english style biscuit. It tasted like Mcvitie's disgestive biscuit and is very easy to make at home.
Author: Gayathri Ramanan

Recipe type: snacks
Cuisine: Indian
Serves: 15
Ingredients

- ¼ Cup of All purpose flour (maida)
- ¾ cup of whole wheat flour
- ½ tsp of baking powder
- 4 tbsp of unsalted butter
- ¼ cup + 2 tbsp of white sugar or confectioner sugar
- 2 tbsp of milk, cold
- pinch of salt

Instructions

1. In a mixing bowl, add all purpose flour, wheat flour, salt and baking powder. Mix well with a whisk.
2. Add the butter to the bowl and rub the butter with your fingertips.
3. Add the sugar and milk, mix and form a stiff dough.
4. Knead this dough on a clean counter top until smooth.
5. Place the dough in same bowl, cover and refrigerate it for an hour.
6. The resting time will make the biscuits more tender and crisp.
7. Preheat your oven to 350 F.
8. Roll out the dough to ⅛ inch thickness and cut it into round shape.
9. Place the biscuit on a butter greased plate, prick evenly with a fork and bake it for 15 to 20 mins or until it tuns pale gold.
10. Cool it for sometime and enjoy with tea.

Notes
The resting time in fridge will make the biscuits more tender and crisp.
You can also roll the dough to a cylindrical shape and chill it and cut it in circular shape.
Dip this biscuit in melted chocolate for chocolate coated biscuit.

You could also use cookie cutters to make fun shapes.
I substitute white sugar for Confectioners' Sugar sugar since I didn't have confectioners' sugar handy. They are nothing but powdered sugar.



Eggless Rose Cornflakes Cookies / No Butter Cookies Recipe



Eggless No butter Cornflakes cookies recipe / No Butter

Cookies – Valentine's Day Special

While browsing through this site, I got hooked to this crunchy and easy eggless cornflakes cookies. Immediately tried them yesterday for snack. I prepared this eggless cookies with kellogg cornflakes, really they are quite simple to prepare, it will be ready in 30 mins. These butterless cookies are so yummy, delicious and crunchy, also I really love the flavor of rose petals and coconut oil which absolutely a delight to the senses.

To make this eggless rose cornflakes cookies, you need cornflakes, dried rose petals, sugar, maida, baking powder, coconut oil, vanilla essence and almonds. Kids will love this cookies for sure since I used coconut oil instead of butter, so I can also say this cookies are for vegan. I got 20 beautiful cookies with this quantity of ingredients

This heart-shaped no butter cookies can also be packed and sent to your loved one on valentine's day. For now, let's take a look at the simple eggless rose cornflakes cookies, I made for my husband.

Check my Eggless Baking Recipes.

Ingredients for Eggless Rose Cornflakes Cookies

Preparation Time : 15 mins Cooking Time : 20 mins Serves : 20 Cookies

• 1 Cup + 1/2 Cup of Cornflakes
• 1 Cup of All Purpose Flour (maida)
• 1/2 Cup of Coconut Oil
• 1.5 Tsp of Dried Rose Petals
• 7 Tbsp of Sugar (brown or white)
• 1/2 Tsp of Vanilla Essence
• 1/4 Tsp of Baking Powder
• 1/8 Tsp of Salt
• 20 Almonds, Sliced

Method for Eggless Rose Cornflakes Cookies

• Grind the cornflakes coarsely (both 1 cup + 1/2 Cup seperately) in a dry spice grinder or mixie.



• In a bowl, add coconut oil, rose petals, vanilla essence and sugar. Beat well with a whisk. Now add maida (APF), crushed cornflakes and baking powder. Mix gently to form a dough. If your dough is dry and too crumbly. Add 1 tbsp of water and knead well. Cover the bowl with a lid and refrigerate the dough for 1 hr.



• Then take out the dough, add 1 tbsp of water and knead again. Divide the dough into 2 equal halves. Roll one half into a long log. Cut the log into small and equal pieces.
• To the other half of the dough, roll it with a rolling pin. Use cookie cutter and make cookies into desired shapes. I used heart shape and star shaped cookie cutter.
• Preheat the oven to 350 º F or 177º C.
• Meanwhile roll them into balls and flatten them with palms. Dip it in 1/2 cup cornflakes mixture so that it is evenly coated on all sides of the cookies. Gently press almond slices into the top of each one. Arrange the cookies in a butter paper or slipat or baking tray, greased with oil like I did.



• Keep the tray in middle rack of the oven and bake the cookies for 12- 15 mins. When they are done, remove the cookies from the oven and cool on a wire rack. They will be soft when they come out of the oven, but will firm up after they cool.

Tips

• If the crushed cornflakes don’t stick to the cookie dough, take 2 drops of water in your fingertips, and coat the cookie dough ball with water.
• Original recipe calls for 1/2 cup of butter instead I used coconut oil.
If you don’t have rose petals, just leave it.
• You can add rose essence or almond extract in place of vanilla extract.
• If you over bake the cookies, they will get crunchy but taste the same.
Cooking time will vary depending on the oven. So keep an eye on the oven after 12 mins.
• You can even add the cornflakes, place it in a ziplock bag, and roll a rolling pin over it to crush the cornflakes well. You can use this crushed cornflakes to coat the cookies.



Tags: rose cookies, rose cornflakes cookies recipe, cornflakes cookies recipe, eggless rose cornflakes cookies recipe, eggless cornflakes cookies, eggless cookies, eggless baking, no butter cookies recipe, no butter cornflakes cookies, valentine's day cookies recipe, valentine's day treat recipe, valentine's day baking, cookies recipe, heartshaped cookies valentine's special.