

# MUM & AUNT LORRAINE'S BILLY BUTTONS

## SIMPLE AND TASTY

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## INTRODUCTION

Taken from May Martin's 1963 Diary and Cookbook, this recipe is her sister Lorraine Steel's basic biscuit mixture; they were called in our family 'Billy Buttons'.

- Makes: Approx 30
- Prep time: 30 minutes
- Cooking time: 12-18 minutes (depending on oven)
- Skill level: Simple
- Costs: CHEAP

## WHAT YOU'LL NEED

Wet Ingredients		Dry Ingredients	
Large Egg	1 (at room temperature)	Self-Raising Flour	2 cups (240gm)
Vanilla Essence	1 tsp. (5ml)	Caster Sugar	4 oz. (114gm)
Butter	4 oz. (113gm)	Cocoa Powder (see below)	¼ Cup 30gm

## METHOD

### STEP 1 - PREP

- Set oven to 200 degrees C/180 degrees C fan forced
- Line two baking trays with baking paper

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**STEP 2 - MAKE YOUR BATTER**

- Bring a block of butter up to room temperature or in your microwave melt the butter until soft (do this in short bursts of 5-8 seconds so as not to liquefy the butter)
- In a mixing bowl cream the butter and sugar until pale and creamy
- Add the egg (at room temperature), and Vanilla and combine
- Scrape the bowl and the beaters and then set aside the mixer
- Using a spatula fold in small amounts of flour to the mixture, adding flour until just combined (do not overwork the mixture)

**STEP 3 - MAKE THE BISCUITS**

- Using One (1) heaped teaspoon of mixture at a time, roll mixture into balls
- Place on baking trays lined with baking paper
- Using the heel of your hand, flatten biscuits slightly (allow room for spreading)
- You can add toppings such as:
  - 1) Smarties, or M&Ms
  - 2) Jam (1 teaspoon full) into a thumb sized dent in the top of the biscuit
  - 3) Freckles, White, Dark or Milk chocolate buttons, or
  - 4) Hundreds and Thousands (100s & 1000s) or Sprinkles of different colours (which you should roll dough balls in prior to placing on the baking tray)

**STEP 4 - BAKE**

- Bake for 15 to 18 minutes (Swap trays over top for bottom in your oven after about 10 minutes) until light golden brown
- Allow biscuits to cool on trays for 5 minutes (if you can).
- Transfer to wire racks to cool completely and they're ready to serve.
- Can be stored in a sealed container for up to 5 days

**MAKING CHOCOLATE (USING COCOA POWDER) VERSIONS**

In this recipe you can absolutely use cocoa powder to make a chocolate version of Mum & Aunt Lorraine's Billy Buttons. You do need to do some substitution of the flour, which I'll outline below:

- Substitute 1/4 cup (30gm) of cocoa powder for 1/8 cup (15gm) of flour.
- Unless you're sifting the flour, stir the cocoa into the moist ingredients, especially if the recipe starts with creaming butter and sugar together.

**BAKER'S NOTES**