

CRAFT & CRUMB

WHO SAYS YOU CAN'T PLAY WITH YOUR FOOD?

WE BELIEVE THAT CRAFTING, BAKING AND CREATING THINGS IS AWESOME! IT'S GREAT FUN, HELPS KIDS FOCUS AND SPARKS THE IMAGINATION TOO. AFTER ALL WHO DOESN'T GET A WHOLE HEAP OF ENJOYMENT OUT OF MAKING AND DECORATING SOMETHING YOU GET TO MUNCH WHEN YOU'VE FINISHED?

SO WE'VE CREATED A RANGE OF FOODIE CRAFT KITS - WITH THEMES CAREFULLY SELECTED BY KIDS. THEY ALL INVOLVE CREATING A DELICIOUS HOME-MADE TREAT, AS WELL AS A SUPER FUN CRAFT ACTIVITY THAT TOPS OFF THE CREATIVE JOURNEY PERFECTLY.

OPEN YOUR KIT, GET STUCK IN AND ENJOY GETTING CREATIVE IN THE KITCHEN!

LOVE
KATE & LOUISE
XX

HOW TO MAKE YOUR BISCUITS

1 PREPARE

- Make sure your butter is softened - if still hard, pop it in the microwave for 5-10 seconds until soft.

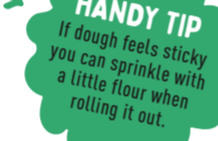
2 MIX

- Cream the 80g of butter in a mixing bowl until pale and fluffy.
- Sieve all your biscuit mix into the mixing bowl and add 1 medium egg (beaten).
- Mix for a further 1-2 minutes until combined.
- Tip the dough out and knead briefly until smooth.
- Wrap the ball of dough in cling film and place in the freezer for 15 minutes to firm up.



3 BAKE

- Preheat your oven to 180°C / 160°C Fan / Gas 4.
- Line a baking tray with baking parchment paper.
- Lay out another sheet of parchment paper, sprinkle on some flour and lay the dough on top, roll out to about 3mm thick.
- Use the supplied cutter to cut your dough shapes, push down firmly on the cutter then give it a little wiggle.
- Use a spatula or flat knife to lift your dough shapes on to your lined baking tray, keeping approx 20mm space between each one.



HANDY TIP
If dough feels sticky you can sprinkle with a little flour when rolling it out.

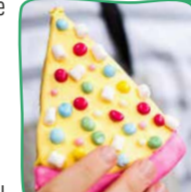
- Continue to cut your shapes out of the dough, lift the excess away, then re-roll and cut until it's all gone.
- Bake for approximately 8-10 minutes or until golden.
- Remove from the oven to cool, use a cooling rack if you have one.



4 DECORATE

- In a bowl mix your icing sugar with 1-2 tablespoons of milk or boiled water, add a little at a time to get the right consistency - it should be firm and not too runny so it doesn't drip off the biscuit.
- Split your icing equally into separate bowls and colour each one with your colouring tubes.
- Now add the first colour into your piping bag. Snip 1mm off the end and squeeze the icing down to the end, twist the top to create a funnel and get piping that pizza.
- Repeat with all icing colours and finish off your perfect pizza with the super scrummy sprinkles, then leave to allow the icing to set and that's it!

HANDY TIP
Remember to do a nice mix of your coloured icings.



INGREDIENTS TO ADD:

- 80G UNSALTED BUTTER (ROOM TEMP)
- 1 MEDIUM EGG
- 1-2 TABLESPOONS OF MILK OR BOILED WATER

TOOLS NEEDED:

- MIXING BOWL
- MIXING SPOON
- ROLLING PIN
- BAKING TRAY
- CLING FILM
- SCISSORS

INGREDIENTS:

Biscuit mix: **WHEAT** flour, calcium carbonate, iron, niacin, thiamin, **WHEAT** gluten, sugar, icing sugar, red colour gel, glucose, sugar, water, colour, vitamin E, anti-caking agent (Potato Starch), Preservative (Potassium Sorbate), Acidity regulator (Citric Acid), Gelling agent (Agar), Stabiliser (Barban Gum), Yellow colour gel (Glucose, Sugar, Water, Colour (Curcumin)), Anti-caking agent (Potato Starch), Preservative (Potassium Sorbate), Acidity regulator (Citric Acid), Gelling agent (Agar), Stabiliser (Barban Gum), Orange colour gel: Glucose, Sugar, Colour (Paprika), Water, Anti-caking Agent (Potato Starch), Preservative (Potassium Sorbate), Acidity Regulator (Citric Acid), Gelling Agent (Agar), Stabiliser (Barban Gum), Sprinkles: Sugar, Vegetable Oil (Cocoa, Shea), Rice Flour, Concentrates (Spinulina, Sweet Potato, Apple, Radish), Thickener (Sodium Carboxymethylcellulose), Colours (Candor, Paprika Extract, Curcumin), Flavours (Milk chocolate, Chocolate Sugar, Cocoa Mass, Cocoa Butter, Emulsifier **SORBITAN** (E489), Lecithin), Foodstuffs, Sugar, Malted Barley, Colours (Titanium Dioxide, Carmine, Curcumin), Stabiliser (Gum Arabic), Plant Concentrates (Safflower, Spinulina), Gelling Agents (Gellan, Carrageenan, Xanthan Gum), Malloes: Glucose, Fructose Syrup, Sugar, Water, Pork Gelatine, Malted Barley, Flavouring, Malt, E179 Allura Red may have an adverse effect on activity and attention in children. Does not actively contain nuts but made in a factory that may handle nuts. For allergies, please see ingredients in bold.

NUTRITION INFORMATION:

TYPICAL VALUES	PER 100g of baked product
ENERGY (kJ)	1611
ENERGY (kcal)	382
FAT (g)	13
OF WHICH SATURATES (g)	0.0
CARBOHYDRATE (g)	97
OF WHICH SUGARS (g)	39
FIBRE (g)	1.3
PROTEIN (g)	4.3
SALT (g)	0.05

Storage: Store in a cool dry place away from direct sunlight.

MADE IN THE UK BY CRAFT & CRUMB

5 GLOUCESTER ROAD, HAMPTON, ENGLAND, TW12 2UD



RECYCLE AS CARD
I'M PLASTIC FREE
SKU-4874

BELLISSIMO - YOU'VE FINISHED!
TIME TO HANG UP YOUR NEW PIZZA BUNTING AND HAVE A PROPER PIZZA BISCUIT PARTY!

ENJOY! CRAFT & CRUMB FOOD PACKED FULL OF FUN

THE CRAFT IS SIMPLE

1 COLOUR → 2 CUT OUT → 3 STICK

A LITTLE PIZZA HEAVEN

COLOUR IN CRAFT & INSTRUCTIONS ON THE INSIDE OF THIS SLEEVE

CRAFT ACTIVITY: MAKE YOUR OWN MINI PIZZA BUNTING

CRAFT & CRUMB

GET READY KIDS! SUPER FUN BAKING & CRAFTING STARTS HERE!

KIT CONTAINS:

- BISCUIT MIX
- ICING SUGAR
- CUTTER
- PIPING BAGS
- COLOURING
- MINI MALLOES
- SPRINKLES
- PARCHMENT
- CRAFT ACTIVITY
- INSTRUCTIONS

PIZZA LOVER BISCUITS & CRAFT KIT

MAKE, CRAFT & MUNCH

JUST ADD EGG, BUTTER, WATER OR MILK

MAKES APPROX 15 BISCUITS

HOME BAKED = HAPPY

AGE 3+ ADULT SUPERVISION REQUIRED

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PIZZA LOVER BISCUITS & CRAFT KIT

EQUIPMENT NEEDED:

- COLOURS
- SCISSORS
- GLUE OR SELLOTAPE
- A LENGTH OF STRING

HOW TO MAKE YOUR MINI PIZZA BUNTING

1 COLOUR
 COLOUR USING YOUR FAVOURITE COLOURING PENS OR PENCILS. DO IT YOUR OWN WAY OR LIKE OURS, THE CHOICE IS YOURS.

2 CUT OUT
 WITH THE HELP OF AN ADULT, CAREFULLY CUT ALONG ALL THE SOLID GREY LINES TO CUT OUT YOUR BUNTING SHAPES.

3 STICK

- GET SOME STRING, AROUND 1.6 METRES IN LENGTH.
- TURN A BUNTING FLAG OVER AND APPLY GLUE TO THE BACK AT THE TOP - LIKE PIC 1.

PIC 1

• NOW STICK YOUR STRING ONTO THE BUNTING 20CM FROM THE END OF STRING.

• REPEAT WITH WITH ALL PIECES - LEAVE A GAP BETWEEN EACH ONE (ONE FLAG WIDTH WORKS NICELY)

• ENSURE GLUE IS PROPERLY DRY BEFORE LIFTING TO HANG. THAT'S IT YOUR DONE!

CRAFT & CRUMB

FANTASTICO!
 NOW IT'S REALLY TIME FOR A PIZZA BISCUIT PARTY

WE'RE STIR CRAZY ABOUT BAKING & CRAFTING

OUTLINE CUTS: SOLID GREY
 GLUE: LIGHT BLUE

SAFETY TIP
 We recommend parents do the cutting! Keep scissors away from little hands!

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FOOD PACKED FULL OF FUN

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WE'D LOVE TO SEE YOUR CRAFTED CREATIONS! TAG US ON INSTAGRAM @CRAFT_CRUMB