

# CRAFT & CRUMB

## BRILLIANT BISCUITS



THE PARTY IS OVER BUT THE FUN HAS JUST BEGUN

# YIPPEE!

INSIDE THIS KIT YOU HAVE ALL THE ESSENTIALS, AND FULL INSTRUCTIONS ON HOW TO MAKE YOUR OH SO SCRUMMY BRILLIANT BISCUITS.

THERE'S ONLY A FEW SIMPLE INGREDIENTS TO ADD, SO YOU GET MORE TIME TO MAKE, BAKE & MUNCH YOUR YUMMY CREATIONS - HOORAY!

### TOOLS NEEDED:

- MIXING BOWL
- MIXING SPOON
- ROLLING PIN
- SIEVE
- BAKING TRAY
- CLING FILM
- PARCHMENT PAPER
- SCISSORS

MAKES APPROX  
**10**  
BISCUITS

FOOD PACKED FULL OF FUN

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## PREPARE

- Ensure your butter is at room temperature.

## MIX

- Cream the unsalted butter in a mixing bowl until pale and fluffy.
- Sieve your biscuit mix into the mixing bowl and add 1/2 a medium egg (beaten).
- Mix for a further 1-2 minutes until combined.
- Knead the dough for a few minutes using your hands, until it becomes a firm ball.
- Wrap in cling film and place in the fridge to chill for 30 mins (or 15 mins in the freezer if you are in a hurry!).

### INGREDIENTS TO ADD:

- 40G UNSALTED BUTTER (ROOM TEMP)
- 1/2 MEDIUM EGG (BEATEN)

### VEGAN FRIENDLY RECIPE

Add 40g dairy-free spread, 1/2 tsp vanilla extract and 1 tsp water to make the biscuit dough.

### HANDY TIP

If your dough gets sticky when rolling, sprinkle a little flour on to your rolling pin and dough.

## BAKE

- Preheat your oven to 180°C / 160°C Fan / Gas 4.
- Now your dough is chilled you can roll it out. Place a piece of baking parchment on the work surface and sprinkle over a little flour. Roll the dough to about 0.5cm thick.
- Use your cutter to cut out your shapes, push it down firmly and give it a little wiggle. Continue cutting your shapes out of the dough then lift the excess away. Keep re-rolling and cutting the excess dough until it's all gone.

**MAKING BISCUIT WANDS?** With the help of an adult carefully insert the pop sticks into one side of your dough stars (about a quarter of the way in) before they go into the oven.

- Place your biscuits onto a baking tray lined with parchment paper and bake for approx 8 minutes or until golden.
- Leave to cool, then transfer to a wire rack if you have one.

**MAKING BISCUIT MEDALS?** Leave to cool slightly, but while they are still warm get an adult to carefully add a slit through the top of the biscuit (about 1cm from the top). Thread a piece of ribbon through and leave to cool completely.

### DESIGN TIP

Add extra design details using icing writers.

## BEAUTIFUL BISCUITS... YOU'VE FINISHED!

Let the munching and sharing with family and friends begin!

ENJOY!



WE'D LOVE TO SEE YOUR CRAFTED CREATIONS! TAG US ON INSTAGRAM @CRAFT\_CRUMB

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#### BRILLIANT BISCUITS INGREDIENTS:

Biscuit mix: **WHEAT** flour (**WHEAT** flour, calcium carbonate, Iron, Niacin, Thiamin), **WHEAT** Gluten, Sugar. For allergens, please see ingredients in **BOLD**.

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FUN

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