

**INGREDIENTS
TO ADD:**

- 1 MEDIUM EGG
- 80G UNSALTED BUTTER (ROOM TEMP)

**TOOLS
NEEDED:**

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

**CRAFT &
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**FUNKY MIX BISCUITS
BAKING KIT**



**THIS KIT HAS ALL THE ESSENTIALS, AND FULL INSTRUCTIONS
ON HOW TO MAKE YOUR SUPER FUNKY MIX BISCUITS.**

THERE'S ONLY A FEW SIMPLE INGREDIENTS TO ADD, SO YOU GET MORE
TIME TO MAKE, BAKE & MUNCH YOUR YUMMY CREATIONS - PLUS YOU HAVE A FUN CRAFT
ITEM TO MAKE TOO...YAY!

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 unsalted butter in a mixing bowl until pale and fluffy.
- Sieve your biscuit mix into the mixing bowl and add 1 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!).



3 BAKE

- While the dough is chilling you can cut out your dough templates from the reverse of your pack and set to one side for when you need to cut out your dough shapes.
- 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.
- Now place your cut out dough templates on your dough and cut around them with a knife, carefully place them onto your baking tray. Continue cutting out your shapes, then re-roll the dough and cut more dough shapes until all the dough is gone.
- Bake for approximately 8 minutes or until golden.
- Once ready remove from the oven and leave to cool, use a wire rack if you have one.



4 DECORATE

- Use your icing writers to draw and colour a wild and wonderful mix of designs to make your FUNKY MIX BISCUITS super cool.



FUNK-TASTIC JOB YOU'VE FINISHED!

Let the munching and sharing with family and friends begin!



FOOD
PACKED FULL OF
FUN

CRAFT &
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INGREDIENTS: Biscuit mix: **WHEAT** flour (**WHEAT** flour, calcium carbonate, Iron, Niacin, Thiamin), **WHEAT** Gluten, Sugar, Green icing writer: Sugar, Glucose Syrup, Water, Rapeseed Oil, Palm Oil, Concentrates (Spirulina, Apple), Colours (Curcumin), Potato Starch, Rice Starch, Maltodextrin, Emulsifiers (Polyglycerol Esters of Fatty Acids, Mono- and Diglycerides of Fatty Acids), Flavouring, Preservative (Potassium Sorbate), Acidity Regulator (Citric Acid), Stabiliser (Pectin), Yellow icing writer: Sugar, Glucose Syrup, Water, Rapeseed Oil, Palm Oil, Potato Starch, Colours (Lutein, Titanium Dioxide), Rice Starch, Maltodextrin, Emulsifiers (Polyglycerol Esters of Fatty Acids, Mono- and Diglycerides of Fatty Acids), Flavouring, Preservative (Potassium Sorbate), Acidity Regulator (Citric Acid), Stabiliser (Pectin), Red icing writer: Sugar, Glucose Syrup, Water, Rapeseed Oil, Palm Oil, Rice Starch, Acidity Regulator (Citric Acid), Maltodextrin, Emulsifiers (Polyglycerol Esters of Fatty Acids, Mono- and Diglycerides of Fatty Acids), Preservative (Potassium Sorbate), Stabiliser (Pectin), Colours (Anthocyanin, Carotenes), Flavouring.
For allergens, please see ingredients in **BOLD**.



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