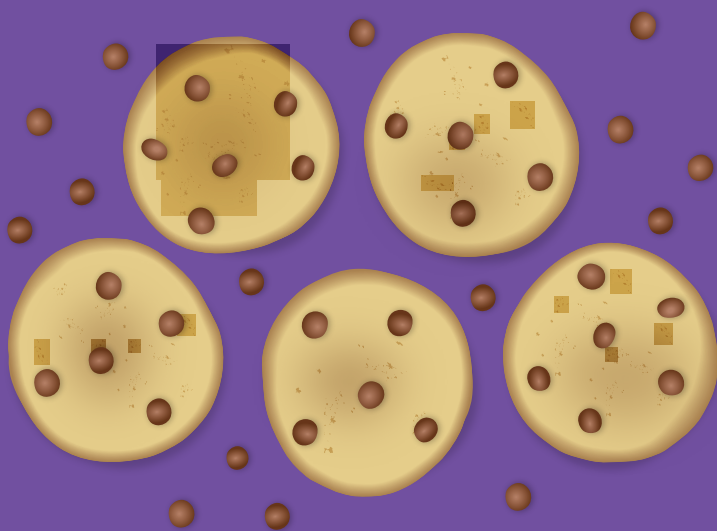


CRAFT & CRUMB

CHOC CHIP 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 MEGA-MOREISH CHOC CHIP 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

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 ½ 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)

BAKE

- Preheat your oven to 180°C/350°F/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 5mm thick.
- If you are using a 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. If you don't have a cutter just make small patties in your hand.
- Place your biscuits onto a baking tray lined with parchment then add a few chocolate chips on top of each one.
TIP: If you have marshmallows, add some of these on top.
- Bake for approx 8 minutes or until golden. Once they're ready, remove from the oven and leave to cool... use a wire cooling rack if you have one.

HANDY TIP

After kneading, if the dough feels sticky, just add a little plain flour

HANDY TIP

Sprinkle the dough with a little plain flour when you roll it out.

CHOCTASTIC... YOU'VE FINISHED!

Let the munching and sharing with family and friends begin!



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

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CHOC CHIP BISCUITS INGREDIENTS:

Biscuit mix: **WHEAT** flour (**WHEAT** flour, calcium carbonate, Iron, Niacin, Thiamin), **WHEAT** Gluten, Sugar, Chocolate chips, Sugar, Whole **MILK** Powder, Cocoa Butter, Cocoa Mass, Whey Powder (**MILK**), Emulsifier (**SOYA** Lecithin), Flavouring.
(Storage Conditions: Store in a cool, dry place away from direct sunlight and strong odours).
For allergens, please see ingredients in **BOLD**.

FOOD
PACKED FULL OF
FUN

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