



# CRAFT & CRUMB

# EASTER BISCUITS

SOME TASTY TREATS TO  
BAKE THEN EAT

**YIPPEE!**

INSIDE THIS KIT YOU HAVE ALL THE ESSENTIALS,  
AND FULL INSTRUCTIONS ON HOW TO MAKE  
YOUR EASTER-TASTIC 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

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

### INGREDIENTS TO ADD:

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

## 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!).

## 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.
- 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.

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

## DECORATE

- Decorate as you wish and you're done!

**EASTER-TASTIC...  
YOU'VE FINISHED!**

**ENJOY!**



WE'D LOVE TO SEE YOUR CRAFTED CREATIONS!  
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**INGREDIENTS:** Biscuit mix: **WHEAT** flour (**WHEAT** flour, calcium carbonate, Iron, Niacin, Thiamin), **WHEAT** Gluten, Sugar, Yellow icing writer (If chosen): Sugar, Glucose Syrup, Water, Rapeseed Oil, Palm Oil, Potato Starch, Rice Starch, Maltodextrin, Emulsifiers (Polyglycerol Esters of Fatty Acids, Mono- and Diglycerides of Fatty Acids), Colour (Titanium Dioxide), Flavouring, Preservative (Potassium Sorbate), Acidity Regulator (Citric Acid), Stabiliser (Pectins), Sprinkles (If chosen): Sugar, Maize Starch, Concentrates (Sweet Potato, Spirulina, Radish, Apple, Carrot, Hibiscus), Coconut Oil, Colours (Lutein, Paprika), Glazing Agent (Beeswax). For allergens, please see ingredients in **BOLD**.



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\*Ts&Cs apply