

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

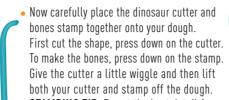


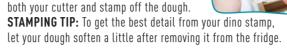
• Make sure your butter is softened – if still hard, pop it in the microwave for 5-10 seconds until soft.

- Pour all your biscuit mix into a large bowl, add your butter and rub into the mixture using your fingertips or blend until the mixture looks like breadcrumbs.
- Make a well in the centre and pour in your syrup or honey and mix together.
- Tip the dough out and knead briefly until smooth.
- Wrap your ball of dough in cling film and place in the fridge for 15 minutes to firm up.

3 BAKE

- Preheat your oven to 190°C / 170°C Fan / Gas 5.
- Line a baking tray with baking parchment paper. • Lay your dough between two more sheets
- of parchment paper. Press dough lightly with a rolling pin and roll backwards and forwards, left to right until it is about 5mm thick.
- Lift off the top sheet of parchment and put to one side, now sprinkle some flour on top of your dough, this helps prevent the stamp sticking. A little sprinkle of flour on the stamper will help avoid sticking too.





- Using a spatula or flat knife carefully lift your awesome dinosaur on to your baking tray, keeping approx 50mm space between each one.
- Keep stamping and cutting your dinosaurs, re-roll any off-cuts and repeat until all the dough has been used.
- Bake for approx 10 minutes or until golden brown,
- (the biscuits won't be firm yet but will harden once they cool).
- Remove from the oven to cool, use a wire cooling rack if you have one.

- In a bowl mix your icing sugar with 1-2 tablespoons of milk or boiled water, add a little at time to get the right consistency - it should be firm and not too runny so it doesn't drip off the biscuit.
- Add the icing to your piping bag. Snip 1mm off the end and squeeze the icing down to the end. Then twist the top to create a funnel and pipe lines into the dinosaur skeleton - Repeat on all your biscuits.



NOW TO MUNCH AND SHARE YOUR TASTY T-REX **BISCUITS BEFORE YOUR SNAPPY DINO JAWS EAT THEM ALL UP!**





FOOD PACKED FULL OF



NEEDED: MIXING BOWL MIXING SPOON • ROLLING PIN BAKING TRAY • CLING FILM • SCISSORS

TOOLS

Baking kit with gingerbread biscuit mix (52%) and icing sugar sachet. (47%) 2 Edible items in this kit - Total weight 401g€

INGREDIENTS:

Gingerbread mix: Plain WHEAT flour, light brown sugar, bicarbonate of soda, ginger extract. Icing sugar. For allergens, please see ingredients in BOLD. Storage: Store in a cool dry place away from direct sunlight

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NUTRITION INFORMATION:	
TYPICAL VALUES	PER 100g of baked product
ENERGY (kJ)	1707
ENERGY (kcal)	406
FAT (g)	14
OF WHICH SATURATES (g)	8.9
CARBOHYDRATE (g)	67
OF WHICH SUGARS (g)	51
FIBRE (g)	0.8
PROTEIN (n)	2.3

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SALT (g)

MADE IN THE UK BY CRAFT & CRUMB

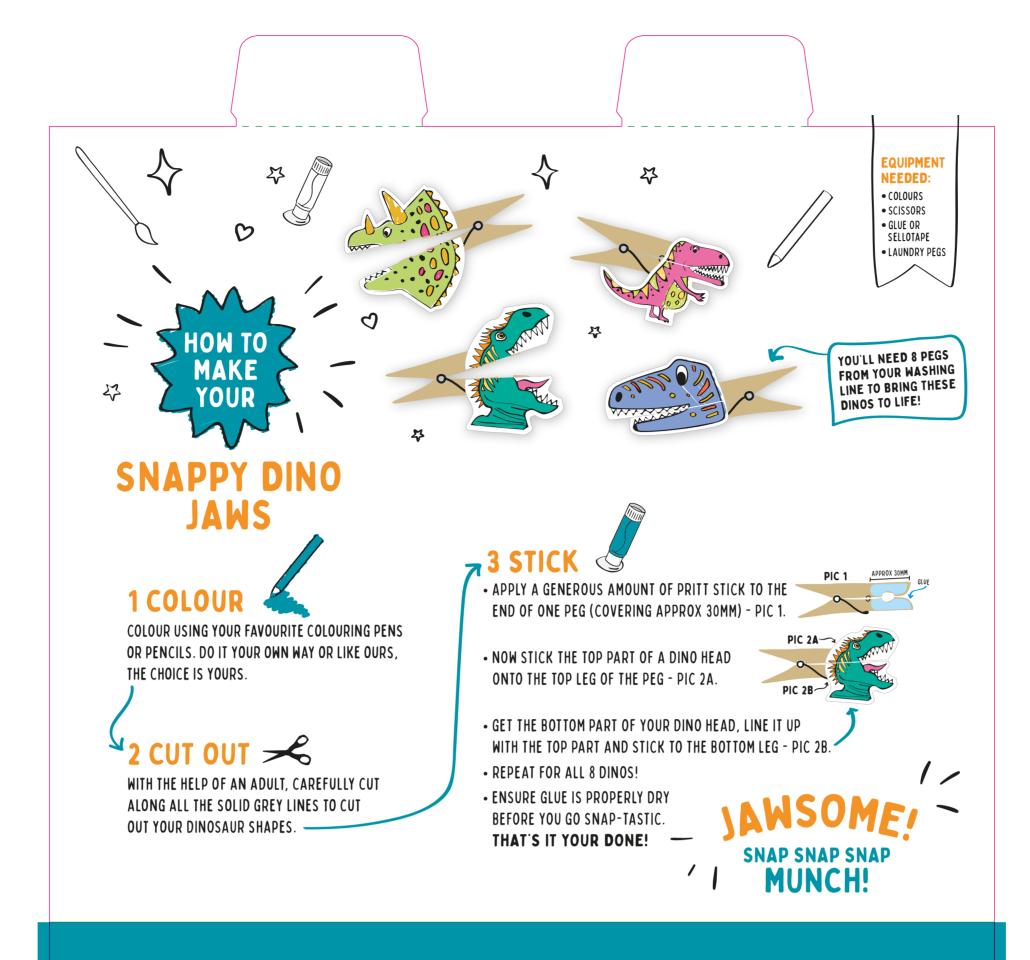




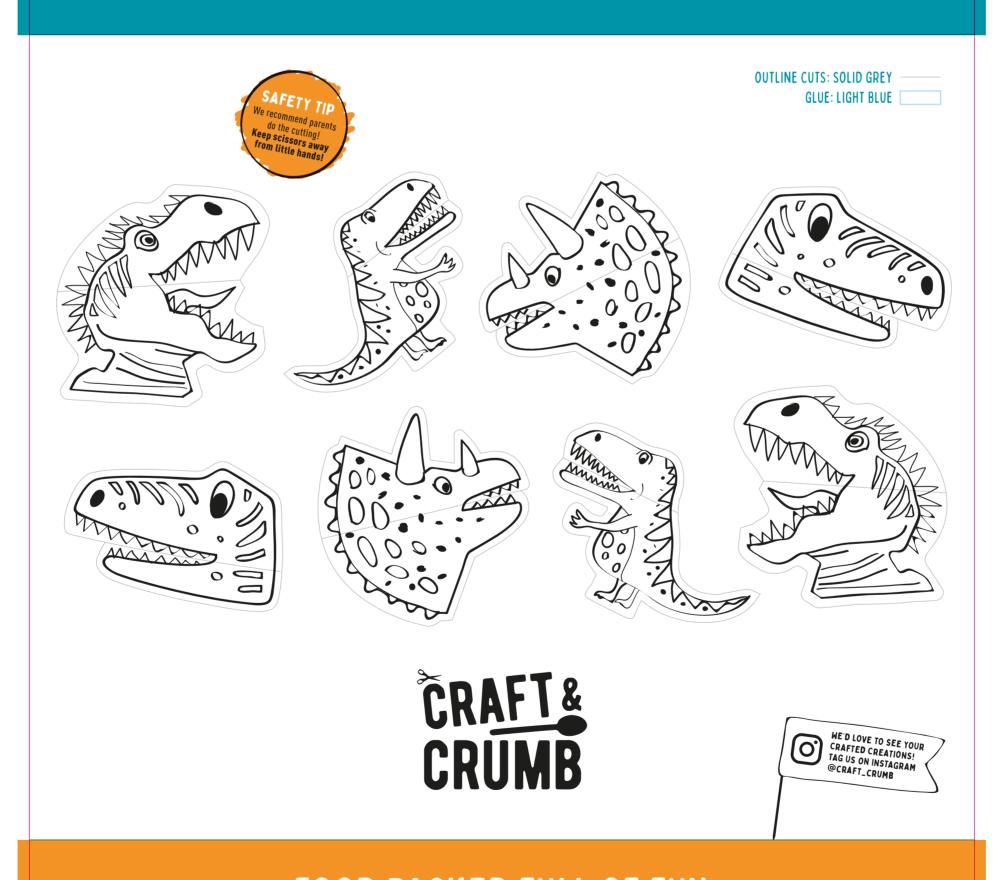
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WE'RE STIR CRAZY ABOUT BAKING & CRAFTING



FOOD PACKED FULL OF FUN CRAFTANDCRUMB.COM