

CRAFT & CRUMB

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

HOW TO MAKE YOUR BISCUITS

1 PREPARE

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

2 MIX

- 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 onto another sheet of parchment paper and roll out to about 5mm thick.
- Cut out dolly shapes using the supplied cutters, pushing down firmly on the cutter then give it a little wiggle.
- Use a spatula or flat knife to lift your dolly dough shapes on to your lined baking tray, keeping approx 50mm space between each one.



HANDY TIP
If dough feels sticky you can sprinkle with a little flour and lay your parchment over it to re-roll.

- Keep cutting out your shapes (remember to use all 3 cutters) 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).



4 DECORATE

- In a bowl mix your icing sugar with 1-2 tablespoons of milk or boiled water, add a little at a time to get the right consistency - it should be firm and not too runny so it doesn't drip off the biscuit.
- Split your icing equally into separate bowls and colour each one with your colouring tubes.
- Now add the first colour into your piping bag. Snip 1mm off the end and squeeze the icing down to the end, twist the top to create a funnel and pipe your dolly designs. The black icing writer is useful for finer details like for the face.
- Repeat with all icing colours on all your biscuits and leave to allow the icing to set.



INGREDIENTS TO ADD:

- 70G UNSALTED BUTTER (ROOM TEMP)
- 4 TABLESPOONS GOLDEN SYRUP OR HONEY
- 1-2 TABLESPOONS OF MILK OR BOILED WATER

TOOLS NEEDED:

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

INGREDIENTS:
Gingerbread mix, Plain WHEAT flour, light brown sugar, bicarbonate of soda, ginger extract, icing sugar, Blue colour gel, Glucose, Sugar, Water, Anti-caking agent (Potato Starch), Colour (Brilliant Blue), Preservative (Potassium Sorbate), Acidity Regulator (Citric Acid), Gelling Agent (Agar), Stabiliser (Xanthan Gum), Green colour gel, Glucose, Sugar, Colour (Caffeine, Curcumin, Brilliant Blue), Water, Anti-caking Agent (Potato Starch), Preservative (Potassium Sorbate), Acidity Regulator (Citric Acid), Gelling Agent (Agar), Stabiliser (Xanthan Gum), Red colour gel, Glucose, Sugar, Water, Colour (Allura Red), Anti-caking agent (Potato Starch), Preservative (Potassium Sorbate), Acidity Regulator (Citric Acid), Gelling Agent (Agar), Stabiliser (Xanthan Gum), Orange colour gel, Glucose, Sugar, Colour (Paprika), Water, Anti-caking Agent (Potato Starch), Preservative (Potassium Sorbate), Acidity Regulator (Citric Acid), Gelling Agent (Agar), Stabiliser (Xanthan Gum), Black icing writer, Sugar, Glucose Syrup, Water, Refined Oil, Palm Oil, Potato Starch, Rice Syrup, Maltodextrin, Emulsifiers (Polyglycerol Esters of Fatty Acids, Mono- and Diglycerides of Fatty Acids), Colour (Vegetable Carbon), Flavouring, Preservative (Potassium Sorbate), Acidity Regulator (Citric Acid), Stabiliser (Pectin). Note: E129 Allura Red may have an adverse effect on activity and attention in children.
For allergens, please see ingredients in **BOLD**.

Storage: Store in a cool dry place away from direct sunlight.

NUTRITION INFORMATION:	
TYPICAL VALUES	PER 100g of baked product
ENERGY (kJ)	1422
ENERGY (kcal)	344
FAT (g)	12
OF WHICH SATURATES (g)	7.3
CARBOHYDRATE (g)	63
OF WHICH SUGARS (g)	53
FIBRE (g)	0.8
PROTEIN (g)	1.9
SALT (g)	0.85

MADE IN THE UK BY CRAFT & CRUMB
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CRAFTANDCRUMB.COM

ENJOY!

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FOOD PACKED FULL OF FUN

Baking kit with a gingerbread biscuit mix (32g), icing sugar sachet (22g), black icing pen (43) and blue (43), orange (43), red (43) and green (43) colour gels.
7 Edible items in this kit - Total weight 440g

DOLL-TASTIC - YOU'VE FINISHED!

NOW TO MUNCH AND SHARE YOUR DOLL-ICIOUS DOLLY BISCUITS AND SHOW THEM THE WONDERFUL DOLLS HOUSE YOU'VE JUST MADE!

THE CRAFT IS SIMPLE

1 COLOUR

2 CUT OUT

3 STICK

JOLLY DOLLY DAYS

COLOUR IN CRAFT & INSTRUCTIONS ON THE INSIDE OF THIS SLEEVE

CRAFT & CRUMB

CRAFT ACTIVITY:
MAKE YOUR OWN
MINI DOLLS
HOUSE

KIT CONTAINS:

- GINGERBREAD MIX
- ICING SUGAR
- 3 CUTTERS
- PIPING BAGS
- BLACK ICING WRITER
- FOOD COLOURING
- PARCHMENT PAPER
- CRAFT ACTIVITY
- INSTRUCTIONS

DOLLY FAMILY BISCUITS & CRAFT KIT

MAKE, CRAFT & MUNCH

HOME BAKED = HAPPY

JUST ADD
EGG, BUTTER,
WATER OR
MILK

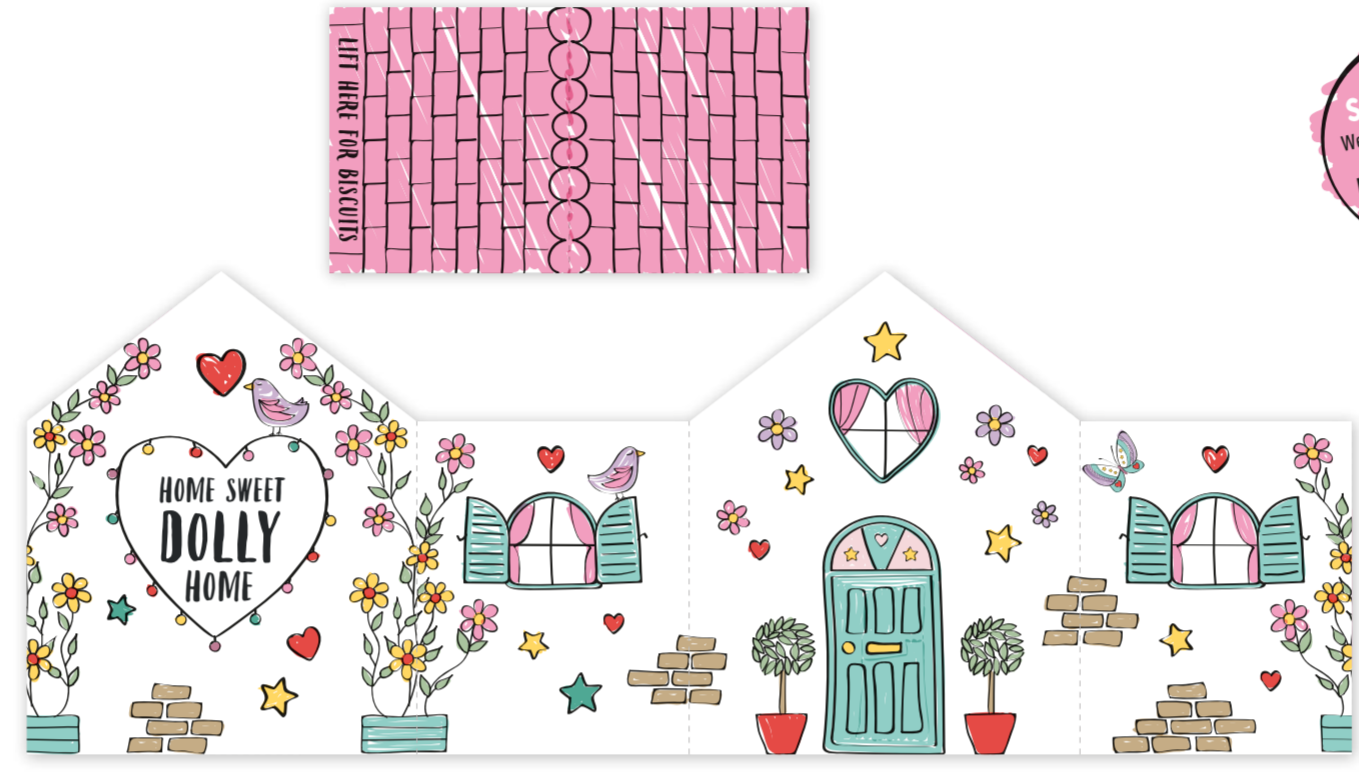
MAKES 15-20 BISCUITS

AGE 3+ ADULT SUPERVISION REQUIRED

CRAFT & CRUMB

DOLLY FAMILY BISCUITS & CRAFT KIT

HOW TO MAKE YOUR
MINI DOLLS HOUSE



SAFETY TIP
We recommend parents do the cutting!
Keep scissors away from little hands!

WE'RE STIR CRAZY ABOUT BAKING & CRAFTING

EQUIPMENT NEEDED:
• COLOURS
• SCISSORS
• GLUE OR SELLOTAPE
• CRAFT KNIFE



OUTLINE CUTS: SOLID GREY
SLOT CUTS: SOLID PINK
FOLDS: DOTTED LINE
GLUE: LIGHT BLUE

1 COLOUR
COLOUR USING YOUR FAVOURITE COLOURING PENS OR PENCILS. DO IT YOUR OWN WAY OR LIKE OURS, THE CHOICE IS YOURS.

2 CUT OUT
WITH THE HELP OF AN ADULT, CAREFULLY CUT ALONG ALL THE SOLID GREY LINES TO CUT OUT YOUR DOLLS HOUSE PIECES. THEN CUT THE PINK SLOTS WITH A SHARP CRAFT KNIFE.

3 FOLD
• USING A RULER AND THE TIP OF A BUTTER KNIFE OR SIMILAR BLUNT EDGE, SCORE QUITE HEAVILY ALONG THE GREY DOTTED LINES.
• NOW FOLD SO THE DESIGN IS FACING OUTWARDS.

4 STICK
• APPLY A GENEROUS AMOUNT OF PRITT STICK TO **GLUE FLAP A**, AND STICK TO THE UN-PRINTED SIDE OF THE HOUSE, THEN **INSERT THE BASE TAB** INTO IT'S SLOT AND PRESS AND HOLD THE GLUE FLAP UNTIL DRY.
• APPLY PRITT STICK TO **GLUE FLAP B**, PRESS AND HOLD THIS FLAP UNTIL DRY.
• NEXT PUSH THE **BACK TAB** INTO ITS SLOT, YOU SHOULD NOW HAVE NICE STRAIGHT WALLS.
• NOW GET THE ROOF SECTION AND **PUSH TAB 1** INTO THE SLOT ON THE RIGHT HAND SIDE OF THE HOUSE, THEN **PUSH BOTH TAB 2'S** IN AT THE SAME TIME.
• FINALLY **INSERT TAB 4** INTO IT'S SLOT ON THE LEFT OF THE HOUSE AND **THAT'S IT YOU'RE DONE!!!**

WONDERFUL
NOW TO SEE HOW MANY DOLLY BISCUITS YOU CAN FIT IN YOUR DOLLY HOUSE