CRACKING BISCUITS

BISCUITS

1. Sift both flours into bowl.
2. Add sugar.
3. Blend in the butter.
4. Add the extract, egg and syrup mix until it forms a ball.
5. Roll out dough until it’s around 5mm.
6. Cut out your template then carefully cut out your biscuits. (Ask an adult to help)
7. Lay on a tray lined with grease proof paper.
8. Bake for around 15mins or until golden brown. (170C/ Gas Mark 3/ 325F)
9. Leave to cool.

YOU WILL NEED

A LARGE BOWL
BAKING TRAY
SIEVE
GREASEPROOF PAPER
PIPING BAG
350G PLAIN FLOUR
100G SELF-RAISING FLOUR
125G CASTOR SUGAR
125G BUTTER
125G GOLDEN SYRUP
15 OR VANILLA PASTE OR EXTRACT
1 EGG BEATEN

DECORATING

1. Mix the water and icing together - add more water or sugar to change consistency.
2. Add cocoa
3. Spoon into piping bag - snip the end
4. Carefully ice Gromit’s ears
5. Add little blobs of icing and stick on a sweetie nose
6. Enjoy!

YOU WILL NEED

45ML COLD WATER
250G ROYAL ICING MIX
2 TBSP COCOA POWDER - ADD MORE IF NEEDED
COLOURED SWEETS