

Bat Biscuits

This makes 10-12 Biscuits:

Equipment

2 Mixing bowls
1 Sieve
1 Wooden spoon
1 Fork
1 Baking tray
1 dessertspoon
Cutters and shapes

Ingredients

3 dessertspoons margarine
4 level dessertspoons caster sugar
A drop of vanilla essence
A pinch of mixed spice (optional)
A good pinch of cinnamon (optional)
1 whole egg
5-6 dessertspoons plain flour
Icing sugar for decoration. Add food colouring for a spookier decoration.

Preparation time: 15 mins

Cooking Time: 10-12 mins (depending on the size of the biscuits)

Oven temperature 200 °C/Gas Mark 6

Assemble all the ingredients and equipment you will need to make **Biscuits**. Make sure you wash your hands and wear a clean apron.

METHOD

Preheat the oven to 200°C/Gas Mark 6.

1. Measure the margarine and sugar into a large bowl and cream together to form a soft pale cream paste.
2. In a small bowl, crack one egg and whisk with a fork. Add the egg, vanilla essence, mixed spice and cinnamon (if using) to the mixture and mix until they are completely incorporated.
3. Add the flour to the bowl and mix really well until it forms a soft dough, if the mixture is still a little sticky add a little more flour to get the right consistency.
4. Press or roll out the biscuit dough on a floured work surface and use spooky cookie cutters to cut out the biscuits. Repeat this until all the dough has been used up. Transfer the biscuits to a baking tray lined with parchment paper.
5. Bake the biscuits in a preheated oven for 10-12 minutes or until the biscuits are golden brown and cooked through.
6. Leave on the tray to cool for a few minutes and then transfer to wire cooling tray.
7. The biscuits can be decorated with a thin layer of water icing. Add Icing sugar a small amount of water to make a thin icing, add food coloring to make the top of the biscuits spookier.

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