

## BISCUIT BAUBLES

Makes approximately 12

### EQUIPMENT

Weighing scales  
Tablespoon  
Teaspoon  
Large mixing bowl  
Wooden spoon  
Small saucepan  
Sieve  
Small mixing bowl  
Rolling pin  
Pastry cutters  
Straw  
Baking tray  
Oven gloves  
Wire cooling rack  
Ribbon

### INGREDIENTS

100g margarine  
100g caster sugar  
1 tbsp treacle  
1 tbsp golden syrup  
225g self raising flour  
1 tsp ground cinnamon  
1 tsp bicarbonate of soda  
1 tbsp hot water

### OPTIONAL

You can decorate your biscuits with icing and different types of cake/biscuit decorations

### METHOD

Assemble all the ingredients and equipment you will need to make the BISCUIT BAUBLES. Do you recognise all the ingredients and equipment? If not, ask an adult to explain them to you. Make sure you wash your hands and wear a clean apron.

1. Preheat the oven to 180°C (350°F /gas mark 4).
2. Cream the margarine and the sugar together in a mixing bowl using a wooden spoon until very light and fluffy.
3. Warm the treacle and syrup in a small saucepan over a low heat. Just heat this until it has melted. You do not want it to be very hot or boiling. Add to the bowl.
4. Sift the flour into the bowl. Add the cinnamon.
5. Put the bicarbonate of soda into a small bowl and add the hot water so it dissolves. Add this into the mixing bowl.
6. Stir everything together well.
7. Roll out the dough on a clean, floured work surface.
8. Cut the dough into Christmas shapes. We made stars, as you can see from the photo.
9. Use the straw to make a hole in the top of each biscuit.
10. Place the biscuits onto a greased baking tray and bake for approximately 15 minutes.
11. Remove from the oven and allow to cool on the wire rack.
12. Once cool, you can decorate your biscuits using icing or other decorations. Thread a piece of ribbon through the hole in each biscuit and tie it to make a loop. You can then use the biscuits as edible baubles to decorate your tree. Or you can miss out the ribbon and eat them up!

Don't forget to help with the clearing up and tidying away. This part is just as important as the cooking and can be just as much fun!

