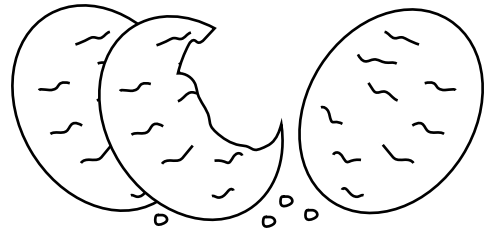


Basic biscuit recipe

Equipment

- ▶ 1 large mixing bowl.
- ▶ 1 small bowl.
- ▶ 1 white chopping board.
- ▶ 1 sieve.
- ▶ 1 electronic scale.
- ▶ 1 biscuit cutter.
- ▶ 1 baking tray.
- ▶ 1 wooden spoon.
- ▶ 1 large spoon (to separate the egg).
- ▶ oven gloves.
- ▶ 1 wire rack.
- ▶ 1 measuring spoon (tsp).
- ▶ 1 rolling pin.
- ▶ 1 sheet of baking paper.



Ingredients

- ▶ 250 g butter.
- ▶ 1 egg.
- ▶ 140 g caster sugar.
- ▶ 2 tsp vanilla essence.
- ▶ 300 g plain flour.

Method

1. An adult will make sure an oven is preheated to 180 °C, 160 °C fan or gas mark 4.
2. Combine the softened butter and sugar in a large mixing bowl. This can take a little time. Alternate stirring and smearing the butter and sugar with the back of the wooden spoon. When combined, it will appear light yellow and fluffy.
3. Crack the egg into a small bowl and scoop out the yolk with a spoon. Add this straight into the sugar and butter mixture.
4. Add 2 tsp of vanilla essence to the large mixing bowl and combine the ingredients with the wooden spoon.
5. Weigh the flour into a bowl.
6. Sieve the flour into the mixture to prevent any lumps.
7. Stir in the flour and mix with the wooden spoon until it begins to form a dough. Use your hands to begin to press the dough together.
8. An adult will help you chill the dough for 10-15 minutes. This is a good time for washing up.
9. Line your baking tray with baking paper.
10. Roll out the dough onto a clean, lightly-floured surface and cut out the biscuits with the cutter. If the dough sticks use a little more flour.
11. Carefully transfer the biscuit shapes to the baking tray.
12. An adult will help you to put them in the oven and will take them out after 10-12 minutes.