

Let's bake hero biscuits!

Have fun making biscuits in the shape of hero medals.



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Ingredients

(makes around 30 biscuits)

- 170g unsalted butter, softened
- 200g white sugar
- 2 eggs
- ½ teaspoon of vanilla extract
- 310g plain flour, sieved
- 1 teaspoon of baking powder
- ½ teaspoon of salt

To decorate

- Icing sugar
- Food colouring
- Sweets, chocolate buttons or other treats
- Ribbon

Kitchen equipment

Weighing scales, mixing bowl, sieve, rolling pin, cookie cutter, baking tray, cling film, straw, greaseproof paper

Method



Mix the butter and sugar together until smooth. Then add eggs and vanilla and mix. Sieve in flour, baking powder and salt; mix to a dough. Wrap in cling film and leave in the fridge for one hour.



Preheat the oven to 200 degrees C/ 400 degrees F/ gas mark 6 and line a baking tray with greaseproof paper. Sprinkle flour onto the table and roll out the dough until approx. 1cm thick. Cut out medal shapes using the cookie cutter – why not try circles or stars?



Poke a hole through each biscuit with a straw and place on the baking tray 3cm apart. Bake in the oven for 6-8 minutes. Leave to cool.



Decorate your medals – try using sprinkles, icing or chocolates! Once dry, thread ribbon through the hole and tie in a knot. Wear your medals or give them to your heroes!

You could also have fun baking different shaped hero biscuits!

We would love to see what you've baked. Please send photos of your biscuits to NBW@booktrust.org.uk

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