

Coco's easy biscuit recipe for kids

No 1 RULE: ASK AN ADULT TO HELP YOU

INGREDIENTS:

100 g butter softened
50 g caster sugar
150 g self-rising flour

INSTRUCTIONS:

Pre-heat your oven to 180C / 160C fan

Line a few baking trays with baking paper

Mix the butter and sugar together

1. Measure the butter and put it in a large mixing bowl.
2. Weigh the sugar and add it to the bowl.
3. Beat together with a wooden spoon until well combined.

Add the flour:

Weigh the flour, then add to your mixing bowl. Carry on mixing then use your hands to bring it all together into a soft dough.

Form the biscuits:

Roll small pieces of dough (the size of a walnut or teaspoon) into round balls.

Place on your baking tray, leaving space between them for spreading.

Dip a fork in cold water and press down on each ball in turn to flatten each biscuit and make an imprint.

Bake in the oven for 12-15 minutes until they are golden brown.

Cool on a wire rack. And enjoy!!

Important Notice!



Let it cool! Then munch, munch, munch!

yum! ♥ yum!

