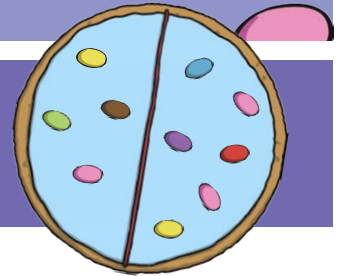




Number Bonds on Biscuits



Ingredients

- 225g unsalted butter
- 175g sugar
- 1 egg
- 1 tsp vanilla extract or essence
- 1 teaspoon salt
- 2 tsp baking powder
- 400g plain flour
- mini sugar-coated chocolate sweets

Equipment

- bowl
- baking tray
- tablespoon
- rolling pin
- 10cm circle cookie cutter
- knife

Method

1. Pre heat the oven to 200°C/gas mark 5.
2. Cream the butter and sugar together until light and fluffy.
3. Add the egg and vanilla and mix well.
4. Sift together the flour, baking powder and salt. Add this to the wet mixture little by little until well incorporated.
5. Roll out the dough to a thickness of 1cm.
6. Cut out the biscuits using the cookie cutter.
7. For each biscuit, you will need 10 mini sugar-coated chocolate sweets. Using the knife, make a line across the diameter of the circle. Share the 10 mini sugar-coated chocolate sweets across the two halves of the biscuit in a different number bond arrangement for each biscuit, e.g. 4 on one side and 6 on the other.
8. Bake the biscuits for 10 minutes until the tops of the biscuits appear dry rather than shiny. They do not brown.
9. Once cooled, recap the number bonds and enjoy the biscuits!

We hope the information on our website and resources is useful. However, some ingredients and/or materials used might cause allergic reactions, so if you have any concerns about your own or somebody else's health or wellbeing, always speak to a qualified health professional. Remember, activities listed within the resource should always be supervised by an appropriate adult.