

# Make your face funny biscuits



## You will need

- ✓ 350g plain flour
- ✓ 1tsp bicarbonate of soda
- ✓ 2 tsp ground ginger
- ✓ 1tsp ground cinnamon
- ✓ 125g butter
- ✓ 175g soft brown sugar
- ✓ 1 egg
- ✓ 4 tbsp golden syrup
- ✓ Wooden lolly sticks
- ✓ Red icing
- ✓ Black icing
- ✓ White marshmallows
- ✓ Icing pen
- ✓ Template (attached)

## Introduction

Why not take silly selfies with these biscuits or sell them to your friends and family to raise money for Red Nose Day 2015! Don't forget to take a picture and send it to us at [bluepeter@bbc.co.uk](mailto:bluepeter@bbc.co.uk)

## Instructions

### Step 1



Sift your flour into a large mixing bowl and add your bicarbonate of soda, ginger and cinnamon.

### Step 2



Cut your butter into cubes and add to your mixture, then using your hands rub the flour mix and the butter together. Make sure you wash your hands before you start!

### Step 3



Your mixture should now look like breadcrumbs, next stir in your sugar.

### Step 4



In a separate bowl pour in your golden syrup and add an egg and beat together.

### Step 5



Then add your syrup and egg mixture to your large mixing bowl and mix until they bind together and make a dough.

### Step 6



Clean a space on your worktop/table and sprinkle with flour.

### Step 7



Get your template and decide which design you want to make, or you could make all three. We have gone for the smile, cut it out and set to one side.

### Step 8



On your floured surface roll out your dough until it is about 1cm thick.

### Step 9



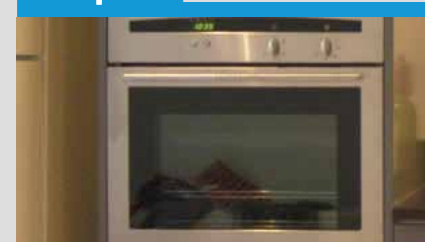
Grab your chosen template and place it on top of your dough, using a knife carefully cut around your template, take care and ask an adult for help if necessary.

### Step 10



Place a lolly stick in your biscuit and place on a baking tray lined with greaseproof paper, make sure you leave a space between them as they do expand! Leave them in the fridge for 15 minutes to chill.

### Step 11



Ask an adult to help you with the oven and then bake them for 12-15 minutes at Gas Mark 4 or 160 degrees Celsius fan or until golden brown, then leave to cool on a wire rack before decorating.

### Step 12



When the biscuits have cooled you can start decorating! You can decorate them how you wish, but for the lips we are using icing – roll this out on your worktop/table.

### Step 13



Use your biscuit as a template, cut around it carefully using a knife, remove your biscuit and this will leave you with an icing shaped mouth.

### Step 14



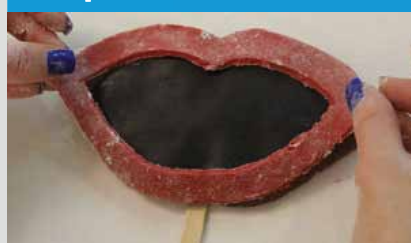
Then carefully cut out the middle section of your red mouth and this will leave you with an outline of your lips.

### Step 15



Don't throw away the middle section though; roll out your black icing and use this piece as a template to create the back of your mouth, and cut it out.

### Step 16



Now place the black icing in the centre of your biscuit and add your red lips around the edge. You can use a little bit of water to help stick it down.

### Step 17



Use a little bit of your left over red icing to create a tongue for your mouth.

### Step 18



For the teeth stick some mini marshmallows in place using an icing pen.

### Step 19



Now you have your final biscuit, use the same process for the different shapes and you can sell them to friends and family to raise money for Red Nose Day!

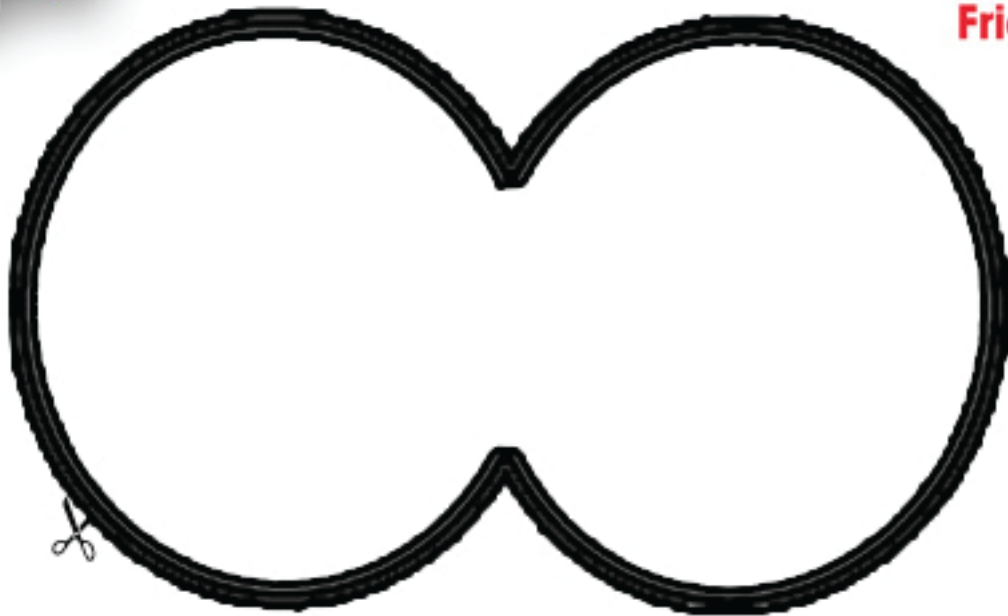


# Red Nose Day 2015 Biscuit Templates



Friday 13 March

**Eyes**



**Moustache**



**Lips**

