

BUG BISCUIT DISPLAY BY JAMES

INGREDIENTS

FOR THE BUTTERFLY AND BLOSSOM SHORTBREAD:

170g salted butter
85g caster sugar
250g plain flour
100g glace cherries or freeze dried
strawberries
Zest of 2 lemons
½ teaspoon lavender buds, ground
or chopped finely
Lemon curd
Squirty cream (extra thick if
possible)
10 strawberries, sliced

FOR THE VIENNESE CATERPILLARS:

125g soft butter
25g icing sugar
125g plain flour
25g cornflour
¼ teaspoon vanilla extract
150g orange flavoured milk
chocolate



METHOD

**JUNIOR
BAKE OFF**

STEP 1. Ask an adult to preheat the oven to 190°C. Line four baking trays with greaseproof paper and put three of them in the fridge.

STEP 2. Start with the shortbread. Beat the salted butter and caster sugar until smooth. Stir in the 250g plain flour, then knead the dough and split it into two. Add cherries/strawberries to the larger half. Add the zest of two lemons and the lavender to the smaller half. Put the dough balls in separate bags in the freezer.

STEP 3. Now for the caterpillars. Mix the soft butter, 25g icing sugar, 125g plain flour, 25g cornflour and ¼ teaspoon vanilla extract until smooth. Spoon the mixture into a piping bag, preferably with a large star nozzle.

STEP 4. Pipe 8-9 caterpillars, spacing well apart, onto the baking tray that didn't go in the fridge. Bake for 13-15 minutes or until pale golden-brown and firm. When they are ready, allow them to cool on the tray for 5 min then carefully transfer to a cooling rack.

STEP 5. While the caterpillars are baking, roll out the lemon and lavender dough and use it to make four quite thick flower shapes. Make dents in the middle (for a blob of lemon curd). Then use the cherry dough to make six butterfly shapes. Put these on the chilled baking trays and cook for 15-20 minutes. Again, leave them to cool on the trays for a couple of minutes before putting them on a cooling rack.

STEP 6. Back to the caterpillars! Melt the orange chocolate in a bowl over boiling water, and dip one end of each caterpillar into the chocolate.

STEP 7. Cut three of the butterflies in half while still warm. These will be the wings! Place a few squirts of cream on the other butterflies, then a layer of strawberry slices, then put the wings on top. Add a blob of lemon curd in the middle of each flower.

STEP 8. Now add more bug-themed decorations. You might like to add eyes to your butterflies, or lemon-curd-loving bees to your flowers!