

EARLY YEARS STAFFROOM RECIPES

# BEST EVER BISCUITS

CREATED BY CHILDREN FOR  
CHILDREN TO FOLLOW AS  
INDEPENDENTLY AS POSSIBLE.



**early years staffroom**

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# What do we need?

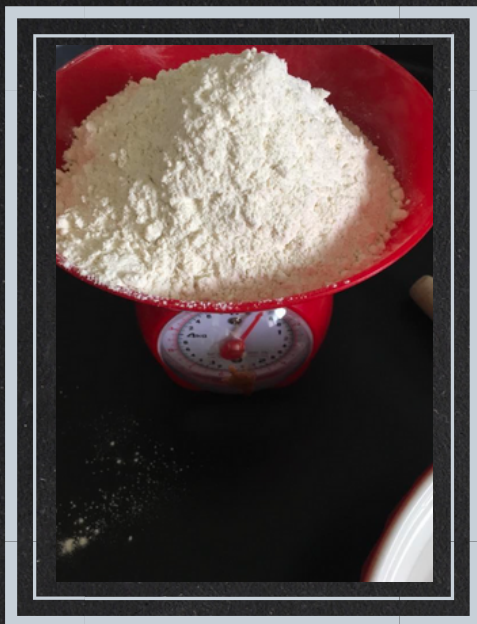
## Shopping List

- Plain Flour
- Caster Sugar
- Eggs
- Vanilla Essence
- Unsalted Butter

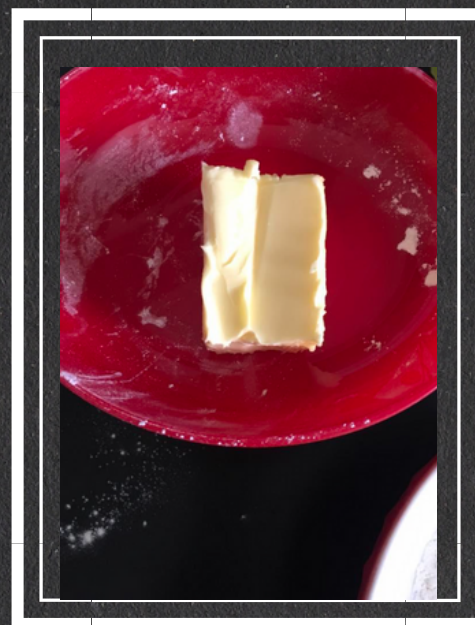
**BEST  
EVER  
BISCUITS**



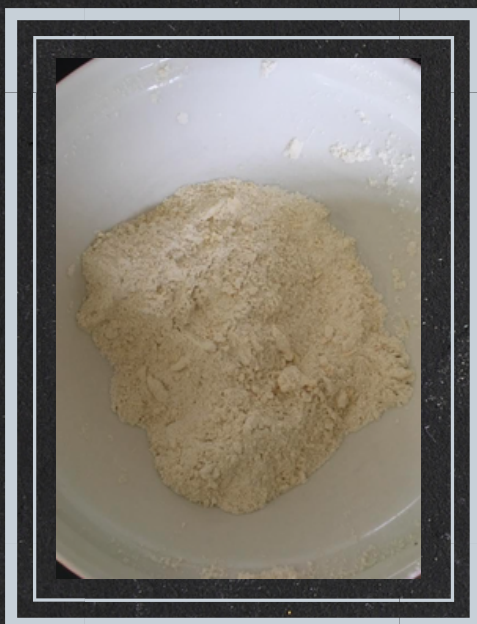




Weigh 350 grams  
of plain flour  
and add to your  
bowl.



Weigh 175 grams  
of butter and  
add to your  
bowl.



Mix the butter  
and the flour  
with your hands  
until it looks like  
this.



Weigh 200  
grams of sugar  
and add to the  
bowl.





Add a few drops  
of Vanilla  
Essence.



Crack an egg in.

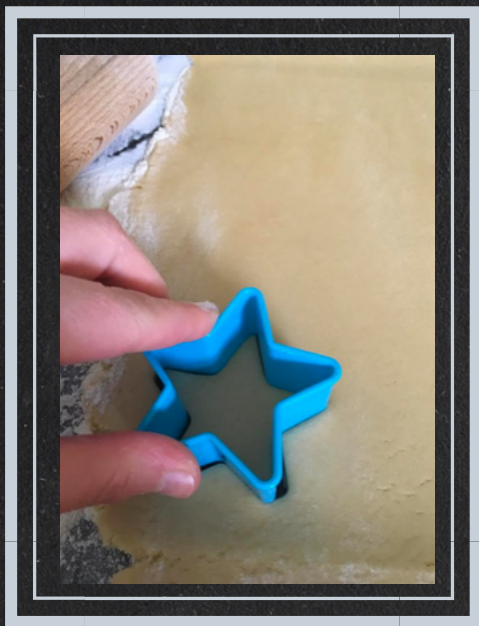


Mix up with  
your hands until  
it is a nice  
dough like this.

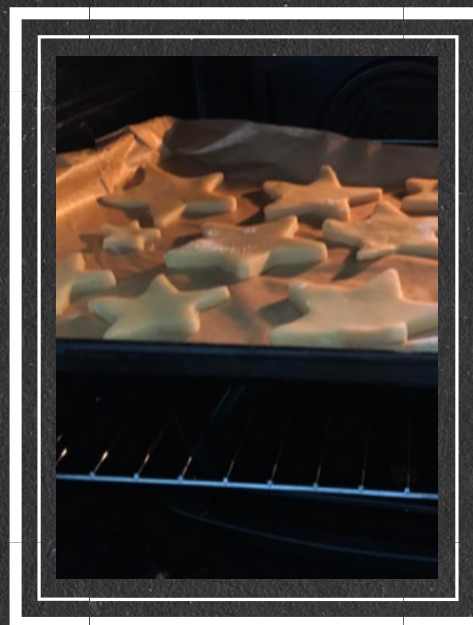


Sprinkle some  
flour onto the  
table and roll  
out with a  
rolling pin.





Cut out the  
biscuits in a shape  
of your choice.



Place on a baking  
tray.



Pop into the  
oven on 180  
degrees.



# BEST EVER BISCUITS ENJOY!



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