



# Parent Guide

## How can I use this with my children?

Bake biscuits with your child for fun or an upcoming party. Using unicorn or rainbow cutters, you can bake and decorate these biscuits with icing, sprinkles or edible glitter.

## How does this help my children's learning?

Baking biscuits is a fun way to learn amount weighing, measuring and food hygiene. Rolling out the mixture, dividing it equally and decorating the baked biscuits can help to develop children's fine motor skills.

## Ideas for further learning:

Find out more about food and where food comes from. Go shopping together with your child to look at produce labels to see how far food travels before it ends up on our plates.





# Unicorn Biscuits

## Ingredients

200g softened unsalted butter

200g caster sugar

1 medium egg

1 tsp flavouring (e.g. vanilla essence or lemon essence)

400g plain flour (plus a little extra for dusting)

## For Decoration

ready-to-roll royal icing

icing sugar

water

food colouring (optional)

sugar strands

## Equipment

weighing scales

mixing bowl

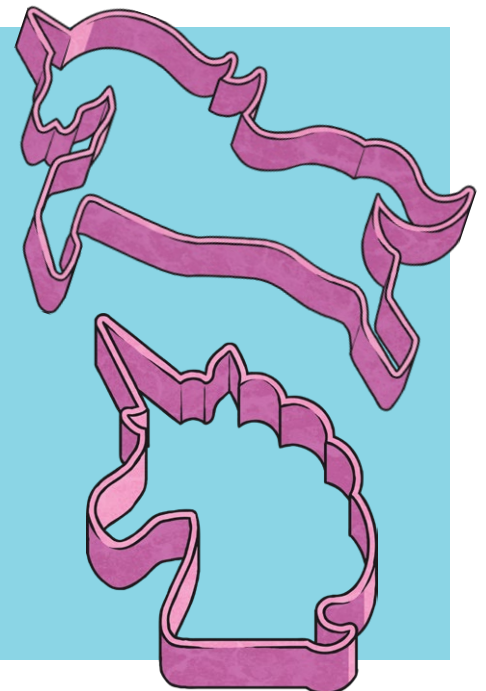
electric mixer

teaspoon

rolling pin

greaseproof paper

biscuit cutters



## Method

1. Cream the butter and sugar together in a large mixing bowl with the electric mixer. Tip: to prevent your biscuits from spreading during baking, try not to overwork the mixture.
2. Beat in the egg and flavouring until mixed through.
3. Add the flour and mix on a low speed (or by hand) until a dough is formed.



# Unicorn Biscuits

4. Wrap the dough in cling film. Put in the fridge to chill for at least one hour.
5. Preheat the oven to 190°C (gas mark 5).
6. Lightly dust the surface and rolling pin with flour before rolling the dough out until it is about 3mm thick all over. Tip: rolling the dough between two pieces of greaseproof paper makes rolling easier and the dough less likely to stick.
7. Cut out unicorn shapes by hand or with your chosen biscuit cutters. Place on a lined baking tray.
8. Bake in the oven for 12-14 minutes.
9. Once baked, allow the biscuits to cool for a few minutes on the tray before transferring to a cooling rack to cool completely before decorating.

## Decorating Ideas

For a simple iced effect, slowly add warm water to 100g of icing sugar to make glacé icing. Add sprinkles and sweets for added colour.

Why not add food colouring to the icing mix to create a colourful icing to drizzle or pipe onto your biscuits?

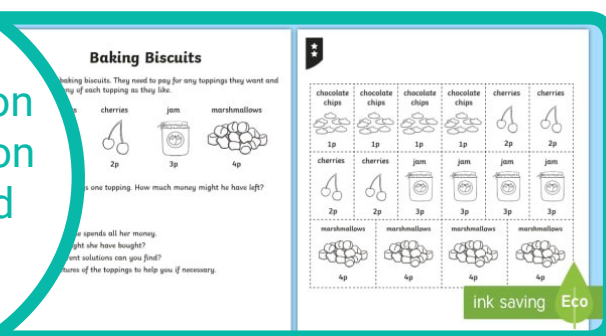
For a more accurate finish, use writing icing. This could also save time on making your own icing.

Use royal icing to add fondant shapes to your biscuits. **Tip:** roll out onto greaseproof paper to avoid sticking and to create less mess.

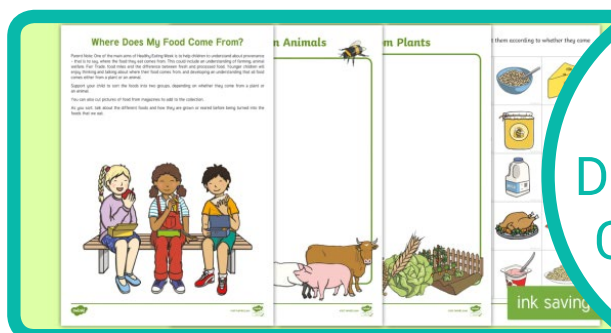
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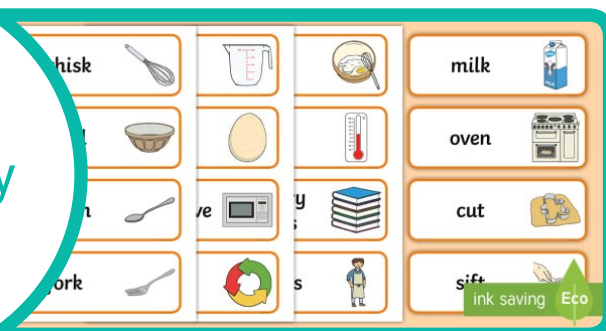
## Baking Addition and Subtraction Differentiated Worksheets



## Where Does My Food Come From?



## Cooking Vocabulary Words



## Unicorn Poop Biscuits Recipe



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