



1-2-3 Biscuits



- Your cooking challenge is to be creative and adapt this simple biscuit recipe: x 1 sugar, x 2 butter and x 3 plain flour (you can use 100g/200g/300g or 1 cup/2 cups/3 cups).
- Take a look at the photo recipe to see my version - I added orange zest and grated chocolate and decorated with orange flavoured icing.
- You can add any flavourings you like to the biscuit mixture and decorate with icing, chocolate, buttercream or fondant and finish with sprinkles, chocolate chips, marshmallows or anything else you can think of. Good luck and send me the photos to n.thompson@springwoodhighschool.co.uk

Miss Thompson, Food Teacher



Zest one orange and grate 25g chocolate

Mix x 1 sugar, x 2 butter and x 3 flour



Mix to a dough



Roll the dough and cut out the biscuits

Bake for 15-20 mins at 180C



Miss T's Chocolate Orange Biscuits

Juice the orange and sieve 50g icing sugar



Dip the biscuits in the icing and decorate

