

# Family Fest Baking

## Fun!

### Buttery Shortbread Biscuits

These biscuits are really tasty, and can easily be changed to taste like your favourite things. Citrus fruits like oranges and lemons work well! Just add the zest to the dough before you roll it out.

#### Ingredients:

- 150g plain flour
- 100g butter or a baking block
- 50g caster sugar

Step one: Put the flour, butter and sugar together in a big bowl. Rub them together between your fingertips, until it looks like sand. Squeeze this all together until it is a dough.

Step two: Sprinkle some flour on your counter. Turn out your dough onto the floury surface and use a rolling pin to make it quite flat. Cut the dough into rectangles and place on a lined baking tray. Sprinkle with sugar.

Step three: Put your uncooked shortbread into the fridge to rest for 20 mins.

Step four: Remove from the fridge and bake for 15 to 20 mins until golden. Remove from the oven and let them cool for 10 mins.

Step five: Eat!

**Adults!**  
Pre-heat the  
oven to 170°C



## Spring Scones

Scones are the perfect treat for when it gets warm out, and you can feel like you're on holiday in your back garden! You can add dried fruits such as raisins to give an extra tasty edge.

### Ingredients

- 200g self raising flour
- 50g butter or baking block
- 50g sugar
- 50ml milk

**Adults!**  
**Pre-heat the oven to 200°C**

Step one: Put flour and butter into a bowl. Rub together with your finger tips until it looks like sand. Add the sugar and give it a stir.

Step two: Add milk a little bit at a time, mixing each time until you have a soft dough.

Step three: Sprinkle some flour onto your work surface, and turn your dough onto the floured worktop. Roll out your dough until it is flat, but still quite thick.

Step four: Using a circular cutter, cut out the scones and place onto a lined baking tray.

Step five: Bake for 10 mins. Remove from oven and let cool for 10 mins.

Step six: Eat! They are best with a dollop of jam and clotted cream!



## Lemon Muffins

These muffins taste fresh and sweet, just like Spring! If you don't like lemon, you can use other citrus fruits such as oranges!

Ingredients:

- 275g self raising flour
- 200g golden caster sugar
- 100ml vegetable oil
- 1 tsp baking powder
- The zest and half the juice of 1 lemon
- 170ml cold water

For icing:

- 150g icing sugar
- The juice of half a lemon

Step one: Fill a muffin tin with paper cake cases ready. Mix together the flour, sugar, baking powder and lemon zest together in a big bowl.

Step two: Add in the water, oil, and lemon juice. Mix this all together and be careful to make sure that there are no lumps!

Step three: Pour the mixture into the paper cake cases, and bake for 30 mins. Take out of oven and let cool for 10 mins.

Step four: Make the icing by mixing together the icing sugar and lemon juice, be careful of lumps again! Use a spoon to carefully cover the cakes in the icing.

Step five: Enjoy!



**Adults!**  
**Pre-heat the**  
**oven to 200°C**