

# Food Technology



We have started to do 'Cookery', which is really exciting!

Each week one group from our class goes into the school kitchen and Mrs Cook and Mrs Harwood (from the kitchen) teach us how to cook.

We have all made **shortbread biscuits**.

Next we will be making **pizzas**.

We have done everything from weighing the ingredients, mixing, rolling out, cutting out and also the washing up. We really look forward to it being our turn. We loved getting our warm little packet of biscuits, fresh from the oven to take home and share with our families!



The recipe that we used is on the next page, just in case you would like to help us make it at home.

We would love to show you our new skills.



# R E C I P E

DATE \_\_\_\_\_

TITLE

## Shortbread

### Ingredients: -

To make 12 Shortbread biscuits

COOK TIME

190g Plain flour

125g Unsalted butter

55g Caster Sugar

DIRECTIONS

### Method: -

Prep time 20 mins

Mixing Bowl, Spoon, Rolling Pin, Cutters

Cooking time 15 minutes

- Pre heat the oven to 180 / Gas mark 4
- Cream together butter and sugar, sieve in the flour, mix well
- On a lightly floured surface, roll out approx 1cm thick of the dough.
- Make your cuttings and place on a grease proof lined baking tray.
- Repeat step 3 until all dough has been used.
- Place in the oven for 15 minutes, but keep an eye not to let the biscuits turn golden.
- Sprinkle lightly with little caster sugar for decoration.

NOTES

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This is the recipe that we used.

We had a fantastic time and cannot wait until it is our turn to cook again. We will have to practise our Value of Patience!