

**Learning Intentions** - to raise awareness of fat in baked products.

- to make judgements in preparation and cooking processes.

## Honey Biscuits

### Ingredients

5ml sugar

80g margarine

30ml honey

170g self-raising flour

5ml cinnamon

### Equipment

large bowl

small bowl

wooden spoon

baking tray

metal spoon

fish slice

fork

cooling wire

pot stand

### Method

1. Set oven to 180°C / Gas Mark 4.
2. Collect equipment. Place flour and cinnamon in small bowl.
3. Collect margarine and sugar in **large** bowl. Beat until the mixture is soft and creamy, then add honey. Beat again.
4. Gradually add flour and cinnamon beating into creamy mixture until it binds together then work with your fingers to a soft dough.
5. Take off a piece of dough the size of a large walnut and roll into a ball.
6. Place onto baking tray. Repeat with remainder of dough. Flatten each one slightly with a fork.
7. Bake 10-12 minutes until lightly brown. Wash up.
8. Remove from oven and allow to cool. Wash baking tray and tidy up.