



DT Homework



Introduction

This week in DT, we made our own basic biscuits using the recipe below.

We discussed adding additional ingredients to the same basic biscuit dough to adapt our recipes.

Ingredients

Here are some ideas for extra ingredients:

- raisins
- chocolate chips
- lemon zest
- orange zest
- cinnamon
- mixed spice
- vanilla essence
- cocoa powder
- coconut

What ingredient will you use in your own biscuit recipe (max 2)?

Your task

Make the basic mixture, following the same recipe as in the lesson. Experiment with adding small amounts of additional ingredients to modify your recipe. What combination will you choose?

Bake your biscuits then taste them.

Take photos and write an explanation of what you did.

You could use Google Slides for this.

Key questions

1. How will your extra ingredients change the taste / smell / texture / appearance?
2. Who would that appeal to?
3. What would you like to change?
4. How might that alter the biscuit?



Basic Biscuit Recipe



Equipment

- 1 large bowl
- 4 small bowls
- Wooden spoon
- Teaspoon
- Oven gloves
- Baking paper
- Baking tray
- Wire rack

Ingredients

- 50g butter, softened at room temperature.
- 25g caster sugar
- 75g self raising flour

Method

1. Preheat the oven to 180°C, 160°C fan or gas mark 4.
2. Add the butter to a large mixing bowl and beat to soften with a wooden spoon.
3. Gradually cream in the sugar until the mixture is light yellow and fluffy.
4. Add the flour and stir until it begins to form a dough.
5. Use your hands at the end to press the dough together into 6 balls.
6. Line your tray with baking paper and place the balls spaced apart on your baking tray.
7. Dip a fork in water and press into the top of each biscuit.
8. Bake for 15-20 minutes until pale golden brown.
9. Carefully transfer to a wire rack to cool and crisp up.