

Year 7 Food

Lesson 16 Lesson Objectives

To carry out practical lesson procedures correctly

To work in pairs to create a batch of cookies which follow the set criteria

Activity

Planning for Team Work



As a team, you are to make a batch of biscuits which will be judged on quality and presentation!!



Specification

The biscuits must be:

Vanilla flavoured

Round in shape

All equal shapes and size

golden brown finish

Soft texture

Decorated effectively



The Recipe is:

- The **Recipe** is:
- 110g butter or margarine
- 75g caster sugar
- 1 egg
- 1 tsp vanilla essence
- 175g Self Raising flour
- Oats or desiccated coconut
- Dried fruit for decorating eg glace cherries
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- TIPS: Light brushing of vegetable oil on baking tray
Oven temperature 180°C
- Shelf - top



Method

- Pre-heat your oven to 170°C (or 160°C for a fan assisted oven) and grease a couple of baking trays with some butter.
- Cream together the sugar and butter until light and fluffy. Add the vanilla and cream until combined.
- Stir in the flour and mix until combined into a dough.
- Divide the dough into 20 pieces and with wet hands, roll each piece into a ball before rolling in coconut.
- Place each coconut ball onto your pre-greased trays, leaving a bit of space between and gently press each down a little with your fingers. Top each biscuit with a small piece of cherry.
- Bake in your pre-heated oven for 15 minutes until golden.
- Leave on trays until cool enough to touch before transferring to a wire wrack to cool completely.

The Specification for the product is:



Vanilla Flavoured					
Round in shape					
Equal shape/size					
Golden brown					
Soft texture					
Decorated effectively					

