

AUTUMN TERM YEAR 3 NOAH'S CHEESY ANIMALS

25g butter, cut into small cubes
50g plain flour
¼ tsp baking powder
100g cheddar cheese, grated

EQUIPMENT

Baking sheet
scales
Large mixing bowl
Sieve
Measuring spoons (1/4 tsp)
Tablespoon
Grater
Cling film
Rolling pin
Animal shape cutters
Palette knife
Cooling rack

METHOD

1. Preheat the oven to 200°C/ gas mark 6.
2. Lightly grease a baking sheet.
3. Place the butter into a large bowl and then sieve in the flour and baking powder.
4. Rub the butter into the flour until it looks like fine breadcrumbs.
5. Stir in the cheese and then using your hands mix the dough until it forms a ball – be patient it will happen.
6. When a ball is formed, wrap in cling film and leave to rest in the fridge for 15 mins.
7. Lightly flour a work surface and carefully roll the dough to about 3mm thickness. Cut out animal shapes and place on the baking sheet.
8. Reroll the dough and cut out shapes until the dough is all used up.
9. Cook for about 10 mins until the biscuits are a light golden brown.
10. Leave to cool on the baking sheet for about 5 mins and then lift them onto a cooling rack