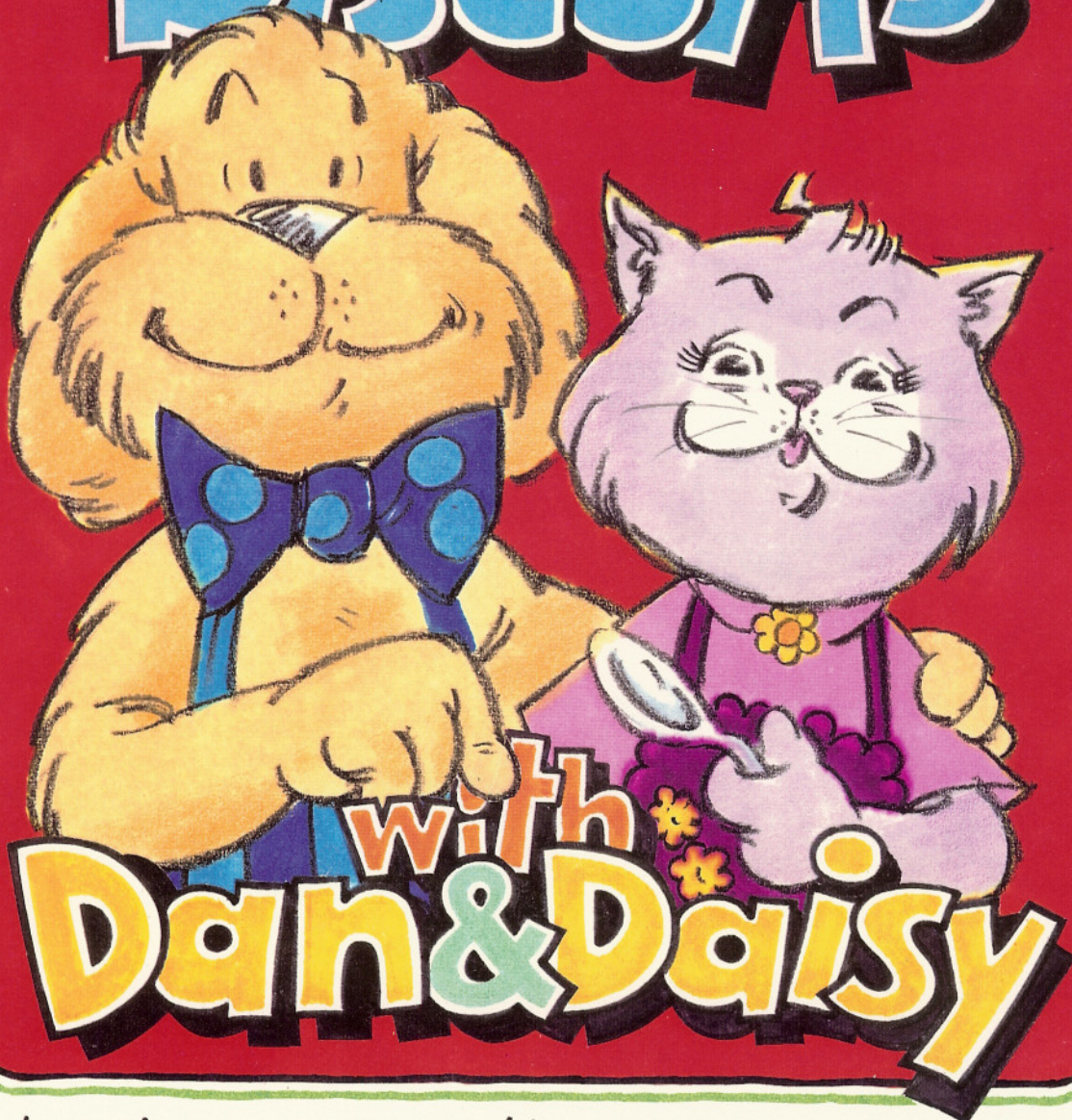


Your "Wipe-Clean"
Cook Book

Let's make
some
biscuits



Introducing young children to the joy of cooking

First
you need
these
things

Don't forget
to wash your
hands before
you start



plain flour



mixing
bowl



caster
sugar



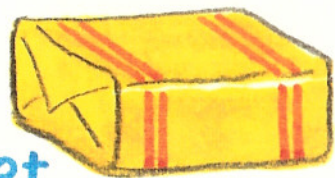
table spoon



fork



blunt tipped knife



packet
of soft butter



rolling pin
or
glass bottle



baking
tray



Open the packet
of soft butter. Cut it in half.
Put half in the bowl.
Tear off part of the butter
paper. Rub it over the
baking tray.
Mash the butter in the
bowl with the fork.

Add 4 heaped spoonfuls of sugar into the bowl.

Mix it with the fork until the butter is light and creamy.



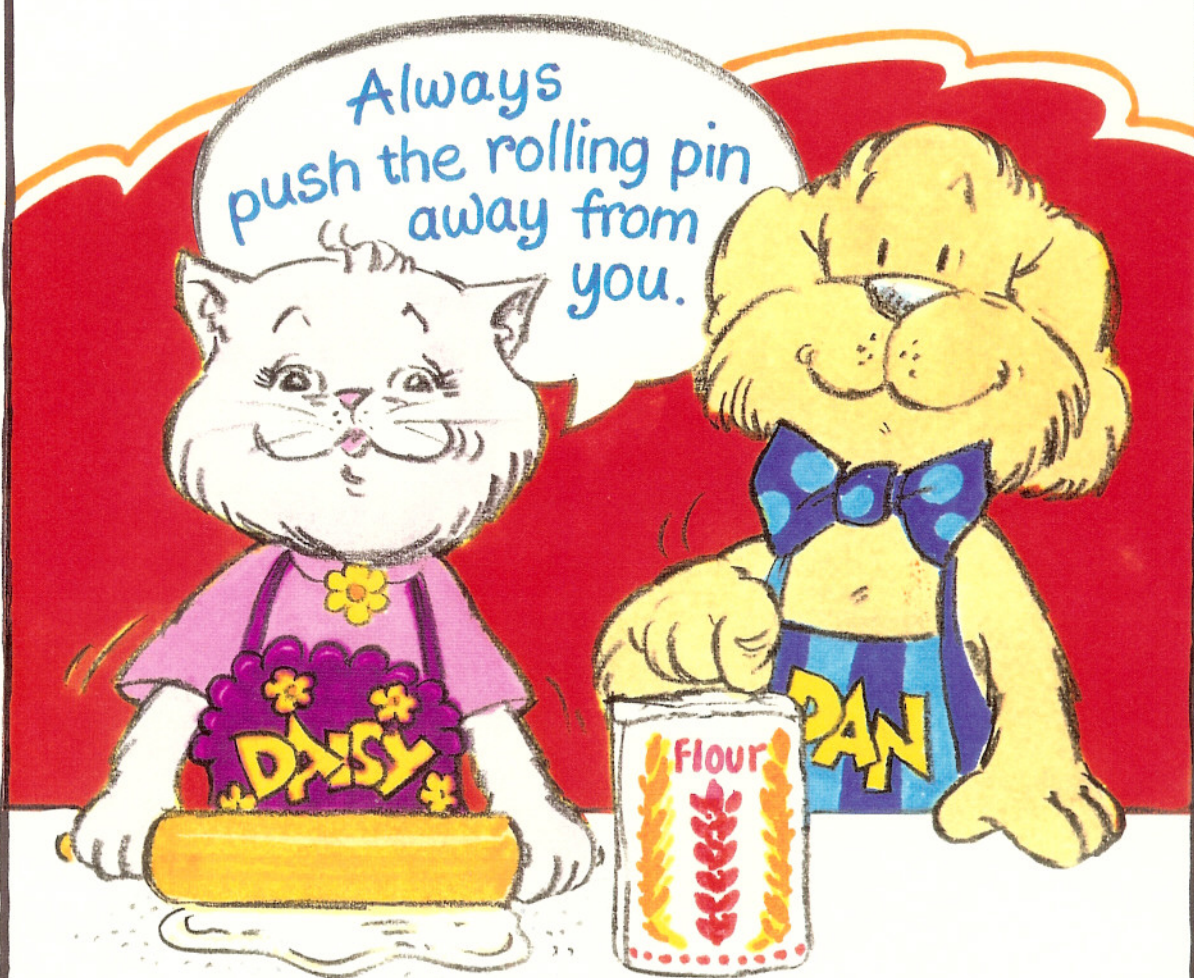
Slowly add 12 heaped spoonfuls of flour into the bowl.

Mix it with the fork until it is all one colour.

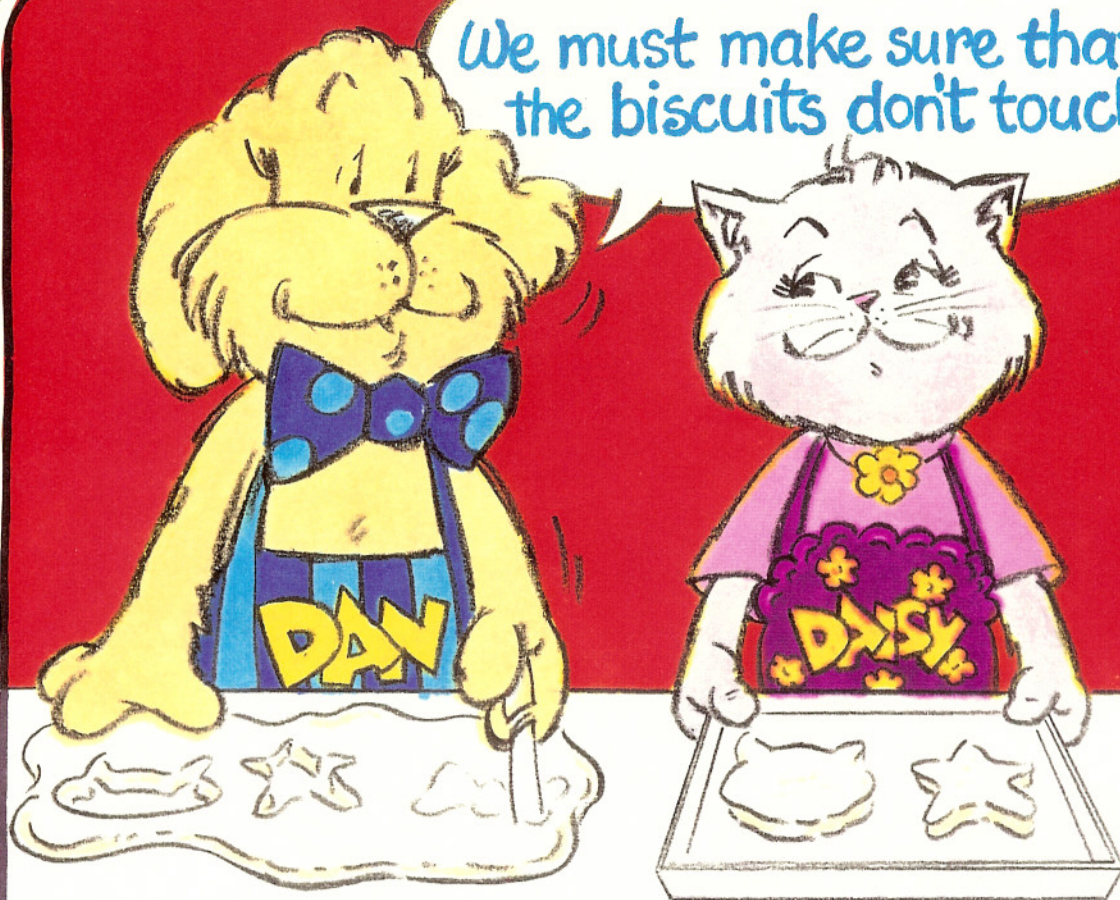
When it's too hard to stir, use your fingers and make a ball.



Sprinkle some flour on the table – and on the rolling pin or glass bottle. Put the ball of pastry on the table and gently roll it flat.



If the pastry is too sticky, sprinkle a little more flour on it.



When the rolled pastry is as thick as your finger, take the knife and cut out any shape you like.

Using the knife, lift the pastry carefully onto the baking tray.

Now take the left-over pastry, make a ball and start again.

Ask a grown-up
to help you put the baking
tray in the oven.

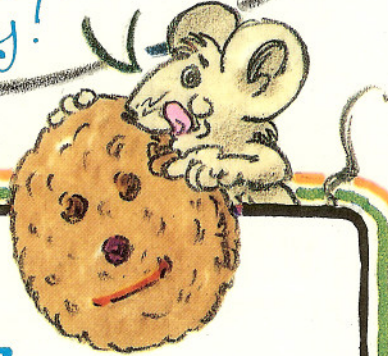
Wash and clean up
all the things you have used
including this book.



Grown-Ups

See back of book for more information

Did Dan & Daisy
tell you? You can make
faces or patterns on the biscuits
using goodies like raisins,
chocolate chips, or pieces
of candy!



Instructions for grown-ups

Butter Shorts

Ingredients

4 oz. butter (110 grams or ½ packet)

2 oz. caster sugar (50 grams)

6 oz. plain flour (175 grams)

Caster sugar for dredging

Grease baking tray. Cream the soft butter with a fork, add the sugar and beat until pale and fluffy. Work in the flour and knead lightly together with the fingertips to form a ball (If the pastry begins to crumble, add a little water). Roll this out ⅛ inch thick, on a lightly floured surface or between sheets of non-stick paper.

Using a 2½-2¾ inch pastry cutter or a blunt-tipped knife, cut out shapes and lift them on to the baking tray with a small palette knife. (Although pastry cutters are very convenient, children can get a lot of fun and satisfaction cutting their own shapes with a knife.) Allow about an inch of space between each biscuit. Prick each biscuit with a fork, and bake just above or in the centre of a pre-heated oven, at 150°C or 300°F (mark 2) for about 40 minutes or until faintly tinged with brown. Cool on a wire rack. For additional sweetness, dredge the biscuits with caster sugar. Butter shorts will keep in a container for about 10 days.

Note: You can help the child by pre-measuring the ingredients in a separate bowl or cup for them.

Warning: Do not put this book near heat.

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Illustrated by Peter Oliver