

DT Y5 DESIGN AND MAKE A BISCUIT FOR CHILDREN WHO LIKE TO EAT HEALTHY FOODS

- Adapt the basic biscuit recipe by adding a flavouring, colouring, topping or an extra ingredient.
- If you wish, choose a healthier alternative to some of the ingredients, e.g. replacing white flour with wheatmeal flour
- Decide which shape you would like to make your biscuit (you may wish to make a suitable shape for Christmas)
- Think of a suitable and original name for your biscuits

The baking group

The basic biscuit recipe:

We would like to add

We would like to replace:

We are going to call our biscuits:-

Points to remember:-

- *Taste _ It needs to be not too sweet, not too plain, and have not too many different flavours. IS IT TASTY? Will many children think so?
- *Texture _ Will it be moist or dry, crumbly or chewy? Too many dry ingredients will make it dry, too many moist ingredients might make it soggy.
- *Appearance _ Will the finished biscuits look APPETISING?
- *Originality _ Have you tried to use your own ideas to make your biscuits unusual or different?
- *Suitability_ Is it suitable for children who like healthy foods and why ?