

PRINTABLE INSTRUCTIONS

Strawberry shortcake sandwich biscuits baking box

YOU WILL NEED your baking box plus...

115g very soft butter
1 egg yolk (from a large egg)
2 tsp milk
8 tsp strawberry jam
2-3 tsp cold water

Mixing bowls and spoons, knife
Baking trays and baking paper
7cm round cutter
Cling film
Rolling pin (spacers optional)
Wire cooling rack

You can make your biscuit dough in a stand mixer, using an electric whisk or with a wooden spoon and some good old-fashioned elbow grease 😊

STEP ONE: MAKING YOUR BISCUIT DOUGH

- Beat 115g of very soft butter in a bowl with the sugar (1) until fully combined.
- Separate one large egg. Add the yolk only to the butter mixture.
- Sprinkle the flour (2) into the bowl. Mix until fully incorporated and you have a soft ball of dough.
- You can use the dough straight away or you can wrap it in cling film and pop it in the fridge for 30 minutes to chill slightly (it's easier to handle if not too soft).

STEP TWO: SHAPING AND BAKING YOUR BISCUITS

- Roll your biscuit dough out between two sheets of cling film to a thickness of around 5mm (yellow rolling pin spacers if you are using them).
- Stamp out rounds using a 7cm cutter. Carefully transfer the rounds to lined baking sheets, spacing them at least 1cm apart.
- Gather the dough scraps, roll again and stamp out more rounds until you have 16 in total.
- Heat your oven to 170c/150c fan / gas mark 3.
- Place your trays of biscuits in the freezer to chill while you wait for your oven to get to temperature.
- Bake your biscuits for 12 minutes, rotating the trays halfway through baking.
- Remove the trays from the oven and leave your biscuits on the trays to cool for 10 minutes.
- Using a knife, carefully transfer the biscuits to a wire rack to finish cooling so that they are ready for decorating.

STEP THREE: DECORATING YOUR BISCUITS

- Empty the strawberry icing (3) into a bowl and slowly add up to 3 teaspoons of water until you have a thick but spreadable consistency.
- Spread strawberry jam over the bottoms of 8 biscuits then sandwich them together with the remaining biscuits
- Spread strawberry icing over the top of each sandwich biscuit then top with a flower sweetie (4).
- Enjoy!