

Homework 23.01.2026

Next week in art we are making fossils out of clay.

This weekend we would like you to make some biscuits and decorate them with dinosaur footprints, dinosaur shapes or roll them into a spiral shape to turn them into an ammonite.

Take a photo of your biscuits and post them on your ClassDojo portfolio page. We look forward to seeing what you have made.

Here are some recipes below you might like to try:

Fossil printed vanilla and cinnamon biscuits

INGREDIENTS

- 100 g butter or margarine ($\frac{1}{3}$ cup + 1 tbsp)
- 100 g golden caster sugar (approx. $\frac{1}{2}$ cup)
- 170 g golden syrup (scant $\frac{1}{2}$ cup)
- 400 g plain flour (approx. $3\frac{1}{3}$ cups)
- 1 tsp bicarbonate of soda
- 1 tsp ground cinnamon
- 1 tsp vanilla extract
- 2-3 tbsp cinnamon sugar (optional)



INSTRUCTIONS

1. Cream the butter/margarine with the sugar until light and fluffy.
2. Add all the remaining ingredients and mix together until you have a smooth, stiff dough. Wrap in cling film and refrigerate for half an hour.
3. Preheat the oven to 190°C (375°F). Line four baking trays with greaseproof paper or baking parchment.
4. Roll out the dough between two sheets of baking parchment, to a thickness of 4-5mm (approx. $\frac{1}{4}$ inch). Cut out circles with an 8cm ($3\frac{1}{4}$ inch) cutter and transfer to the prepared baking trays.
5. If desired, use a dinosaur or fossil toy to press footprints or fossil imprints into the surface of the biscuits, and dust cinnamon sugar into the indentations.

6. Bake the biscuits for 8 minutes at 190°C (375°F) until golden brown. Remove from the oven and transfer to wire racks to cool. (You may need to bake the biscuits in two batches, depending on the size of your oven.)
7. When cold, store in an airtight box until required.

Easy biscuits:

Ingredients

- 200g unsalted butter, softened
- 200g golden caster sugar
- 1 large egg
- $\frac{1}{2}$ tsp vanilla extract
- 400g plain flour, plus extra for dusting

Method

• **STEP 1**

Heat the oven to 200C/180C fan/gas 6 and line a baking sheet with baking parchment. Put the butter in a bowl and beat it with electric beaters until soft and creamy. Beat in the sugar, then the egg and vanilla, and finally the flour to make a dough. If the dough feels a bit sticky, add a little bit more flour and knead it in.

• **STEP 2**

Pull pieces off the dough and roll them out to about the thickness of two £1 coins on a floured surface. The easiest way to do this with small children is to roll the mixture out on a baking mat. Cut out shapes using a 9cm biscuit cutter, or a use the rim of a small glass and peel away the leftover dough around the edges. Press some clean toys gently into the biscuits, making sure you make enough of a mark without going all the way through. Re-roll off-cuts and repeat.

• **STEP 3**

Transfer the whole mat or the individual biscuits to the baking sheet and bake for 8-10 mins or until the edges are just brown. Leave to cool for 5 mins, then serve. Will keep for three days in a biscuit tin.

