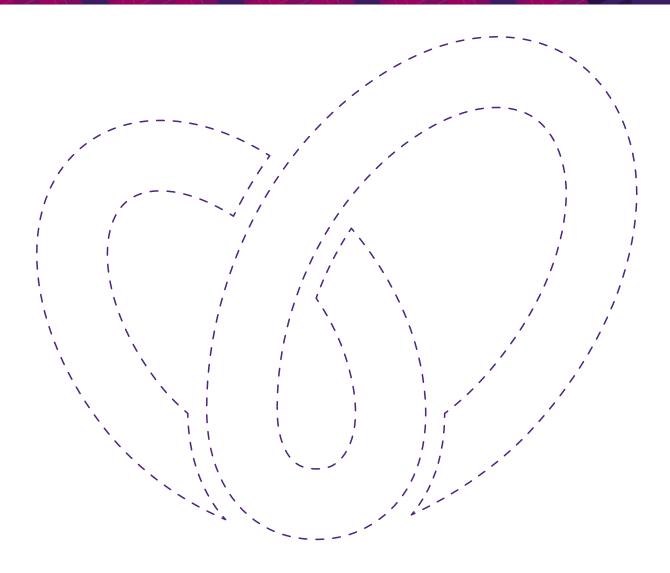
BIG SCOTTISH PICNIC







Use our super simple biscuit recipe for our Design your Heart Biscuit Competition!

Ingredients

- 200 g unsalted butter, softened
- 200 g white caster sugar
- 1 medium egg, lightly beaten
- 400 g plain flour, plus extra for dusting

Method

- In a large mixing bowl, use an electric whisk to cream the butter with the sugar until well mixed and just creamy in texture. Do not overwork, or the biscuits will spread during baking.
- Beat in the egg until well combined. Add the flour and mix on a low speed until a dough forms. Gather the dough into a ball, wrap in cling film and chill for at least 1 hour.
- Preheat the oven to 190°C, fan 170°C, gas 5. Put the dough on a lightly floured surface and knead briefly, then roll out to 3mm thick. Cut, by hand or with cookie cutters, to your desired shape. Using a palette knife, transfer the biscuits to a baking tray lined with baking parchment.
- Bake for 12-14 minutes, depending on the size of your biscuits, until golden brown at the edges. Remove from the oven and transfer to a wire rack to cool.
- On a sheet of paper carefully trace over this heart and cut it out to use as a pattern for your biscuits!
- Once your biscuits have cooled, decorate them however you like.
- If you are hosting a physical Big Scottish Picnic why not ask people to pay £1 to enter and the guests can write down their votes and pop them in a bowl for you to reveal the winner at the end of the day!
- If you have chosen to hold a virtual picnic, ask your guests to pay £1 to enter and they can showcase their entries one by one! After you have seen all the biscuits you can either get your guests to use the direct messaging tool to cast their votes, or you can keep it simple and just vote by a show of hands!

This is a great fun & tasty way to top up your fundraising.

Registered Charity No. 1044821. Registered Office: Suite 12D, Joseph's Well, Leeds, LS3 1AB. Company limited by guarantee No. 3026813. Registered in England and Wales.