

Amazing Maze Biscuits 1 of 4

Teacher Notes and Curriculum Information

Links to The Northern Ireland Primary Curriculum.

Language and Literacy:

Pupils should be enabled to:

Listen to and respond to guidance and instructions.

Take turns at talking and listening in group and paired activities.

Talk about and plan what they are going to write.

Organise, structure and present ideas and information.

Art and Design:

Encourage children to talk and write about their own art and design and respond to that of others using appropriate language.


To develop children's visual, spatial and tactile awareness and manipulative skills, and promote their self esteem and confidence.

To record and represent their learning visually.

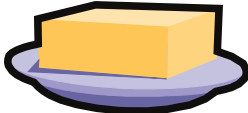
If time is at a premium, the children can decorate ready-made biscuits sticking the silver balls or hundreds and thousands on using rolled out marzipan.

Children can complete the worksheet whilst waiting for the biscuits to cook.

DIFFERENTIATION: Choose between lined or unlined worksheets for writing or drawing.




175g/6oz
Plain Flour




100g/4oz
Butter or
Margarine


lots of
'Hundreds and Thousands'
or Silver balls (edible)



INGREDIENTS

*Optional
Pre made biscuits &
Rolled Marzipan
** if time restricted





50g/2oz
Caster Sugar

**Pre-heat oven to -
150°C/300°F/GAS MARK 2**

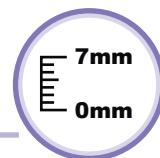
Step One

Cream the butter or margarine and caster sugar together until they are light and fluffy. Stir in the flour and once mixed knead the dough together until it forms a ball, add a sprinkle of flour if the dough is at all sticky.

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Step Two

Roll out the dough on a lightly floured surface until it is about 7mm thick.



Step Three

Cut out the dough into largish shapes. (Square, rectangular or round.)

Step Four

Each child (or pair) scores a maze design into a biscuit with a child friendly implement i.e. handle of a teaspoon (Avoid cutting right through.)

Step Five

Place 'Hundreds and Thousands' or silver balls along the maze outlines on the biscuit.

Step Six

Place the biscuits on a floured baking tray and bake in the centre of the oven for 25 minutes or until golden brown.

Step Seven

Let the biscuits cool on a wire tray.





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WORKSHEET WRITING

This is what we used to make the biscuits:

This is how we made the biscuits:

This is how we decorated the biscuits:

This is what my biscuit looked like:



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WORKSHEET DRAWING

This is what we used to make the biscuits:

This is how we made the biscuits:

This is how we decorated the biscuits:

This is a picture of my biscuit: