



# Stained Glass Biscuits

## What will I need?

- 60g Soft brown sugar
  - 60g of Margarine
  - A beaten egg
  - 130g Plain flour
  - 1tsp of Cinnamon
  - Boiled sweets
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- Mixing bowl
  - Spoon for mixing
  - Kitchen scales
  - Whisk or fork
  - Sieve
  - Rolling pin
  - Cookie cutters or different sized glasses
  - Baking tray
  - Baking paper
  - Cooling rack

**Top Tip!**  
If you're not a fan of cinnamon, you can leave it out or replace it with a tsp of ground ginger.

## What do I do?

1. Heat the oven to 180°C, 350°F, gas mark 4.
2. In a bowl, mix the sugar and margarine together until smooth, then mix in half the beaten egg (you won't need the other half or you could always make double the mixture!)
3. Sift the flour and cinnamon into the bowl and mix everything together to form a dough. If the mixture seems a bit wet, add little more flour.
4. Roll out the dough on a floured surface, until it is about 5mm thick (roughly a pound coin).
5. Cut out your biscuits using either a cookie cutter or a large glass.





6. To cut out a shape from the centre, you could use a smaller cutter, a smaller shaped glass or a knife – this is what we did to create windows for our castle. If you are using a knife here, children should ask an adult for help.
7. Bake the cookies for 5 minutes on a tray lined with baking paper.
8. Remove the biscuits and place a boiled sweet in the middle of each shape. If the sweets are quite large, you may need to break them into smaller pieces first. Be careful with this stage as the tray will be hot!
9. Bake for 5 more minutes until the cookies are a lovely golden colour and the boiled sweets have melted.
10. Allow to cool on a cooling rack then enjoy once cold! Be sure to share pictures of your biscuits with us on social media, tagging @Colmuseums on Twitter or @ColchesterCastle on facebook. Weekend bakers can always include our hashtag #StainedGlassSunday.

