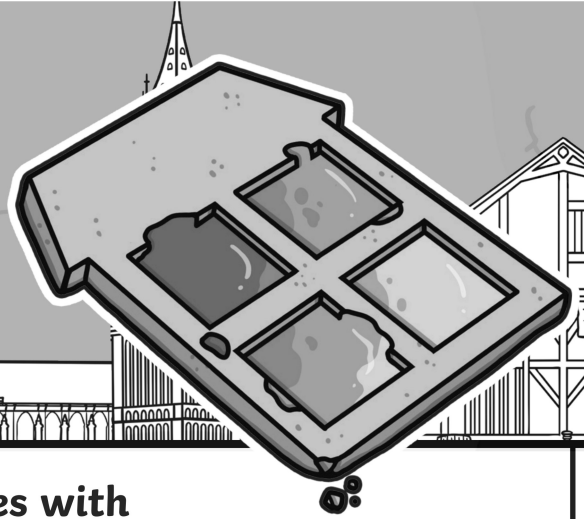


# Great Fire of London: Fiery Windows Biscuit Recipe



Create some delicious spiced biscuit houses with fiery windows by melting sweets in the gaps. These would be the perfect activity to accompany a Great Fire of London topic.

## Ingredients

- 150g softened butter
- 100g muscovado sugar
- 1 large free-range egg
- 250g plain flour (plus extra for dusting)
- 1 tsp baking powder
- a pinch of salt
- 1 tbsp mixed spice
- 1 tsp vanilla extract
- a pack of boiled coloured sweets (reds, oranges and yellows)

## Equipment

- baking tray
- parchment paper
- electric hand whisk
- large mixing bowl
- sieve
- wooden spoon
- rolling pin
- House Template (included in this resource) printed onto A4 thin card or paper and cut out
- butter knife (rounded end)
- wire cooling rack

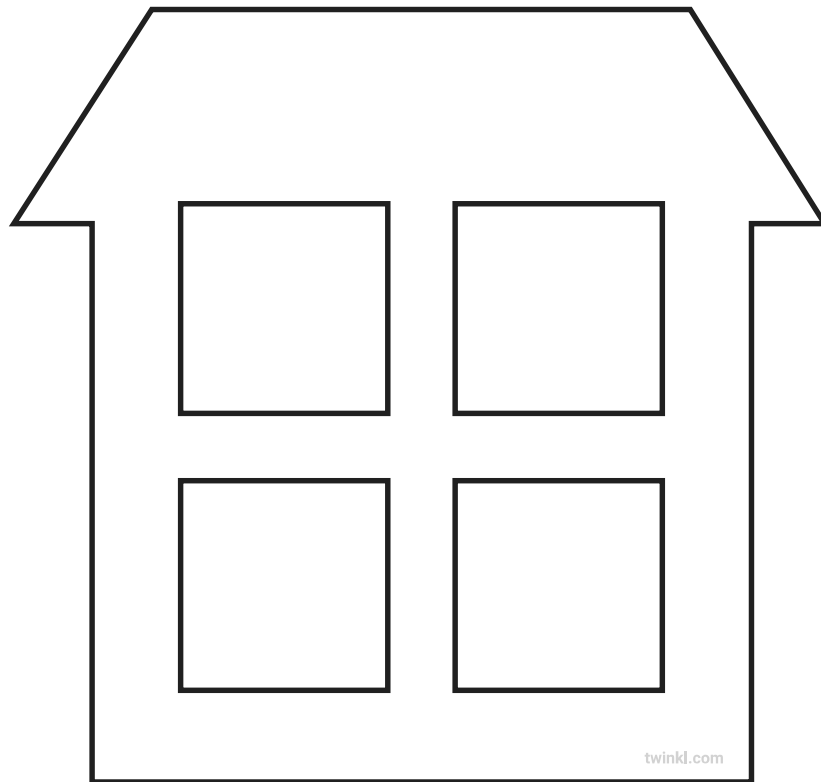
**Preparation:** Wash your hands, wear an apron and tie long hair back. Clean work surfaces and get all your ingredients and equipment out ready.



# Method

1. Preheat the oven to 180°C (160°C fan/350°F/gas mark 4).
2. Line a baking tray with parchment paper.
3. Whisk together the butter and sugar in a large mixing bowl using the electric hand whisk (or do this manually). It should be light and creamy.
4. Next, add the egg and mix thoroughly.
5. Sift the flour, baking powder, salt and mixed spice into the bowl.
6. Add the vanilla extract.
7. Mix everything with a wooden spoon until it becomes the consistency of biscuit dough.
8. Sprinkle some flour onto your work surface, then turn the dough onto it.
9. Roll the dough out until it is about 1cm thick.
10. Place the House Template onto the biscuit dough, then use a rounded knife (such as a butter knife) to cut out the house shape. An adult might need to help you with this. You'll also need to cut out the windows so there are holes in the house.
11. Place these houses onto the lined baking tray (you may need more than one tray or try cooking them in batches).
12. Now, put a boiled sweet into each of the window holes. Alternatively, you could crush up some of the sweets and pop a mixture of red, yellow and orange in each gap so the colours mix.
13. Ask an adult to use oven gloves to place the tray in the preheated oven to cook for 15 minutes. You'll know they are ready when the biscuits are golden-brown and crisp and the sweets have melted.
14. Ask an adult to take the tray out of the oven, using oven gloves.
15. Once the melted sweets have hardened, transfer the biscuits to a wire rack to cool.

# House Template



These recipes may involve the use of knives, hot water and kitchen appliances. It is your responsibility to assess risks and ensure the activity is safe for those participating. We will not be held responsible for the health and safety of those participating and cannot accept any liability. It is your responsibility to ensure you are fully aware of the allergies and health conditions of anyone making or consuming these products. Children should be carefully supervised by a responsible adult at all times, especially when using any sharp items such as knives or graters or when near a heat source. It is the responsibility of supervising adults to ensure the safety of children in their care.