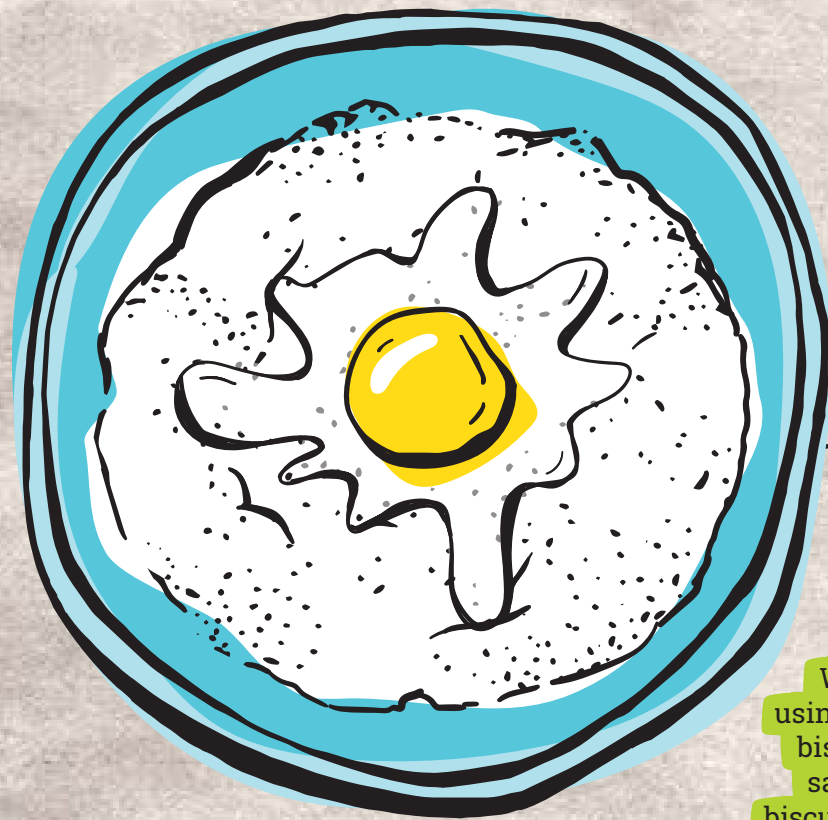


BAKING BISCUITS

like a pro

Homemade biscuits are simply the best. And when it comes to Christmas cookies, you can taste the joy that goes into baking them! Biscuits are perfect to bake with family or friends as there's a job for every willing volunteer.



little Tip

We always recommend using fresh eggs when baking biscuits. That way you can sample the delicious raw biscuit dough without worrying.

MAKE DIFFERENT TYPES FROM A SINGLE DOUGH

You can often use the same dough to make different kinds of biscuits. For example, basic shortbread dough can be easily enhanced with different flavours or spices. Why not give it a go!

Doughy tips

Baking biscuits takes practice and requires a bit of patience. These tips will help you as you bake.

COLD AND HEAT

Biscuit dough is best handled cold. This way it is less likely to stick to the rolling pin and the biscuits will keep their shape better in the oven. We recommend placing the tray of biscuits outside in the cold for a short time before sliding it into the hot oven.

NOT SO FORMAL

Hearts and circles are easier to cut out than delicate figures. Of course, you don't have to use a cutter at all – simply portion the dough with a spoon or roll it into balls and flatten slightly to make your cookies.

STICKY DOUGH?

Depending on the type of dough, dip your cutter into water, sugar or flour before cutting out your biscuits. This will prevent the dough from sticking.

KEEP THINGS RUNNING SMOOTHLY

You often end up with more dough than you think when you roll it out. Just take a small portion of chilled dough at a time. Ideally, place a sheet of baking paper or a cut-open plastic bag underneath and on top of the dough.

Use dough sticks on either side to ensure the dough is rolled out evenly.

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