

Biscuit classics

There are so many different types of biscuit that you could fill an entire book with them – and still have some left over! Still, there are a few that we all know and love. We'll show you four of them.

Merry
Christmas



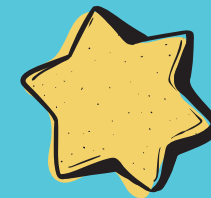
A little bit of Biscuit History

Sugar and butter were once considered precious commodities. Only the rich – such as those living in monasteries – could afford them. At Christmastime, special breads were made using these expensive ingredients and Oriental spices such as

cloves and cinnamon. The bread was then chopped up and distributed among the poor – it is believed that this is how the biscuit came into being.



Which is your FAVOURITE BISCUIT?

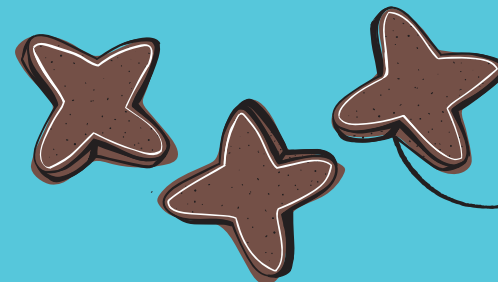


MAILÄNDERLI

Icing, coconut flakes, chocolate sprinkles – pretty much anything goes with these butter biscuits. Plus Mailänderli are quick to make and even the plain ones (without icing and decoration) taste delicious.

CINNAMON STARS

The warm smell of cinnamon will put anyone in the mood for Christmas. And the same goes for cinnamon stars – why not give them a go!



BRUNSLI

These chocolate biscuits are wonderfully soft on the inside and are coated in a thin layer of sugar – a sweet treat for young and old.

JAMMY DODGERS

A jammy dodger comprises two biscuits sandwiched together with a jam filling. The hole in the top comes in many different shapes, including stars and hearts. Jammy dodgers taste best after a day in the biscuit tin. This way they're lovely and soft when you come to eat them.



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