

Design and create a celebratory cake or biscuit.

Pillars of well-being.

- Connect with other people
- Learn new skills
- Give to others

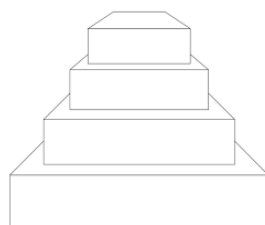
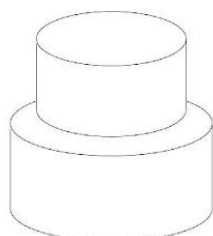


Task.

1. Design your cake or biscuit using your own ideas or those shown below. Make it colourful to lift the spirits of another person.
2. Add a title to explain what occasion it is suitable for and who the cake/biscuit will be given to.
3. If you are completing this at home, and are able, please make and decorate your cake or biscuit and upload a photo into teams. There are recipes you could use below.
4. Alternatively, you could simply decorate a digestive biscuit in an interesting way to give to someone in your bubble.



Please take a picture of all your work, include the designs and finished product if you managed to make it, and upload into teams.



If you cannot make your cake or biscuit, then just complete a design drawing. You can use any of these designs to create your masterpiece or use a shape of your own choice. Make a copy of the shape onto A4 paper.

Victoria sandwich or fairy cakes	Shortbread biscuits	Gingerbread men or biscuits
150g (6oz) Margarine 150g (6oz) Caster Sugar 150g (6oz) Self Raising Flour 3 Eggs ½ tsp Vanilla essence (optional) (paper cake cases) Decorations/Butter cream/ Coloured Icing etc. Method 1. Cream margarine and sugar together until soft 2. Add eggs & vanilla essence, beat well 3. Sieve flour and gradually fold into mixture 4. Divide mixture into two lined tins or paper cake cases 5. Place in oven 6. Bake for approx 20/25mins, until risen and golden 7. Remove from oven and cool 8. Decorate	110g (4oz) Butter or margarine, at room temperature 50g (2oz) Caster sugar 175g (6oz) Plain flour, sifted Method 1. Pre heat the oven to 170°C or gas mark 3. 2. Beat butter until soft, then beat in the sugar followed by the sifted flour. 3. Mix until it starts sticking together, then use your hands to form a ball. 4. Roll out to 3mm thick. 5. Cut out into shapes either by knife or cutter and arrange on the baking sheets. 6. Bake until the biscuits are light brown, remove and cool on a wire rack	350g /12oz plain flour plus extra for rolling 1tsp bicarbonate of soda 2 tsp ground ginger 125g/4oz butter 175g/6oz light soft brown sugar 1 egg 4 tbsp golden syrup Method 1. Sieve flour, bicarb and ginger into a bowl 2. Rub in butter till it resembles breadcrumbs. Stir in sugar 3. Mix egg and syrup together and add to dry mixture 4. Knead the dough until smooth, cover and chill in the fridge for 15 ins 5. Line 2 baking trays with greaseproof paper 6. Roll out the dough and cut into shapes 7. Bake 180oc/gas 4 12-15 mins until golden 8. Cool then decorate