

Shortbread Biscuit Design Work

The basic recipe for shortbread biscuits is:

150g plain flour

100g butter (at room temperature)

50g caster sugar, plus extra to finish

This will make a plain dough, the dough can be changed (developed) to make it a different appearance eg adding sultanas for a spotty appearance, taste (eg adding lemon zest for a tangy taste) and texture (eg adding coconut for a bit of crunch). The biscuit dough could be made into a wide range of shapes eg stars, circles, squares, novelty shapes eg cars. Toppings could be added to the baked biscuits eg a drizzle of icing or some fruit to make a smiley face.



Draw an image of what your finished biscuit will look like on A4 paper. Try to avoid using too much icing and sugary toppings. Annotate your design to explain it in more detail. See the example below to help you understand what your annotated design should look like.

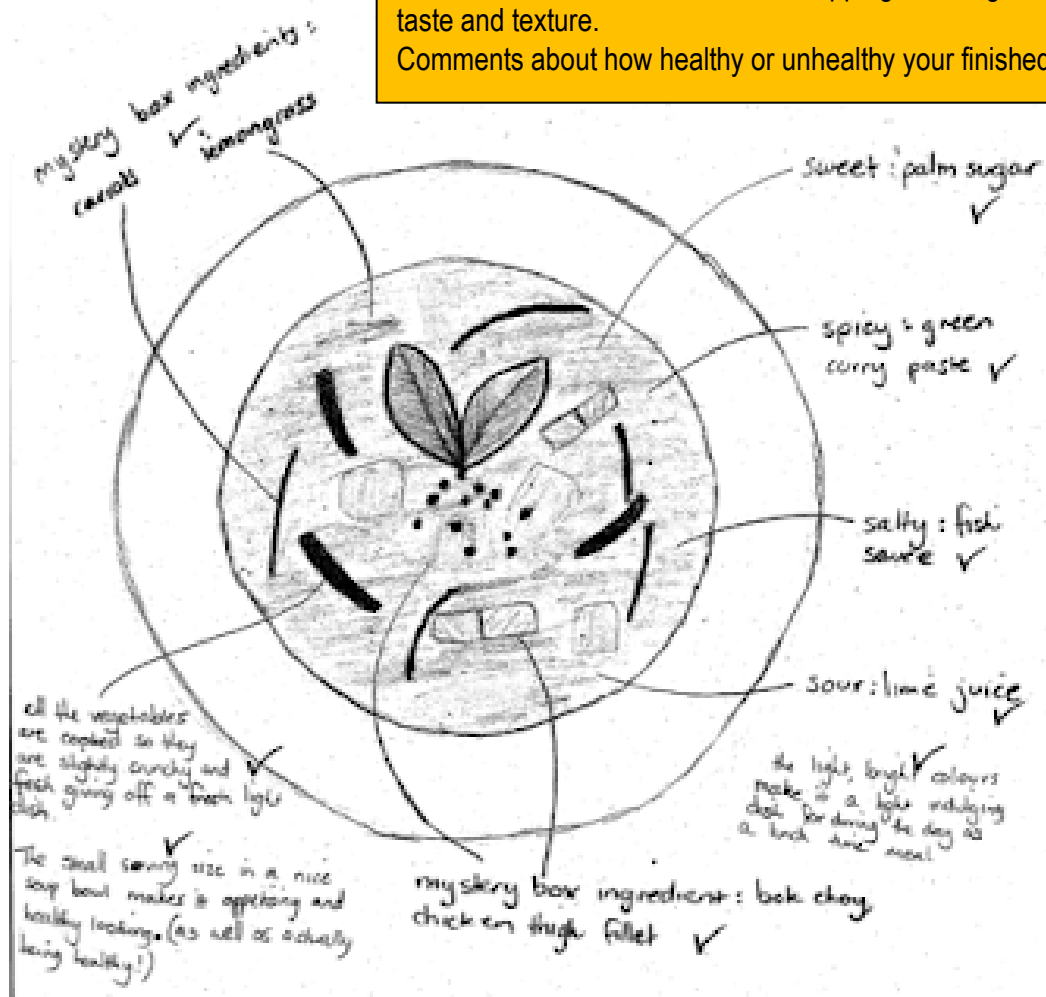
Annotation should include:

Labels showing the foods used

Notes to explain how those foods were prepared eg grated or sliced.

Other information about how the topping used might affect appearance, taste and texture.

Comments about how healthy or unhealthy your finished biscuit might be.



Shortbread biscuit evaluation

How happy are you with:	Put a tick in the most appropriate box:			Comments: explain why you have ticked the box you chose. <ul style="list-style-type: none"> • What did you like in particular? • What would you do to improve next time? (Iterations)
	☺ ☺ ☺	☺ ☺	☺	
How well made your biscuits are?				
The final appearance of your biscuits?				
The taste of your biscuits?				
The texture of your biscuits?				
How well you worked on your own? (If you needed help, say when and why.)				
How sensibly you used your time?				
Overall, what do you think about your biscuits?				
What did you most enjoy during this practical?				
What final iterations would you make to your biscuit design?				