

## Festive Spiced Cookies

Join in with the celebrations this festive season by making these spiced biscuits with children to give to the special people in their lives.

### Learning aims

- Be creative
- Stay safe and know how to be safe
- Make something for a purpose
- Use of mathematical language and number
- Weighing and measuring
- Understand how things work
- Language for communication and descriptive language
- Being kind to others
- Being independent, sharing and taking turns.



### Resources

- 150g self-raising flour
- 150g plain flour
- 125g butter
- 100g sugar
- Two tsps ground cinnamon
- One egg (beaten).

To decorate

- Icing sugar mixed with water
- Small edible cake/cookie sprinkles
- Two large bowls
- Sieve
- Wooden spoons
- Rolling pins
- Letter cookie cutters
- Greased baking trays.



## Activity Outline

- Pre-heat oven to 160 degrees (gas mark three)
- Support children to measure out the ingredients as you go. Use, model and support children to use mathematical language. For example, heavier, lighter etc.
- Support their use and awareness of number by counting how many spoonful's etc.
- Start with sifting the flour and cinnamon into a large bowl
- In a separate bowl cream the butter and sugar together with a wooden spoon. Give each child a turn. Encourage children to notice the change in the mixture and they mix the ingredients together, e.g. how the mixture becomes paler in colour and softer in texture
- Next, support children to add the beaten egg to the butter sugar mix and stir together well
- Next, add the dry ingredients to the mixture. Again, encourage and help children to take turns in stirring the mixture, taking note of how the mixture changes as it comes together to form a dough
- Talk about what the children can smell e.g. the cinnamon. Do they like/dislike the smell? Support their language development by asking them how the mixture feels to them; soft, squidgy, squashy etc.
- When the mixture has come together as a smooth dough, support children to roll it out onto a floured surface
- Encourage them to look for the cookie cutter which is the first letter of their name. Ask them who they would like to make their cookie for and support them to find the first letter of their special persons 'name' e.g. 'mum', 'dad' etc.
- Support children to cut out their cookies and place on a greased baking tray
- Ask children where they think the cookies would need to go next to cook. Talk to them about safety and the dangers of hot ovens
- Place cookies in the preheated oven and bake for 15-20 minutes until light brown. Remove from oven when cooked and place on a cooling wire rack
- When cool, bring the cookies in to show the children. Encourage them to decorate their cookies how they would like to.

## Extension activity

- Take the cookies to the local old peoples home as a kindness gift
- Use different shaped cutters instead of letters; get children to choose their favourite shape
- Put a hole in the dough before baking and thread string through the hole after baking to hang on the Christmas tree.

## Special considerations

*Please ensure you take note of any children with food allergies or intolerances and find suitable alternatives. You will also need to thoroughly risk assess the activity prior to carrying it out with the children to be aware of any hazards and how to take precautions. Supervision will also need to be kept at all times.*