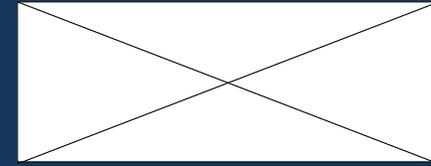
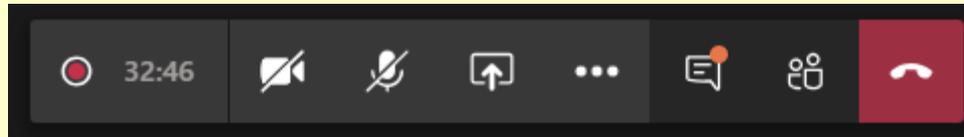


# Getting the best out of a Media City online lesson



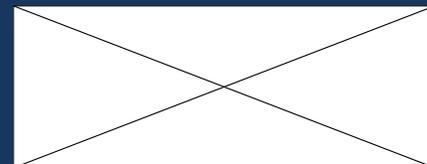
- ✓ Ensure your mic is on mute and your camera is turned off.



- ✓ This is a live recorded lesson so ensure you do not say or do anything inappropriate
- ✓ Create a distraction free environment
- ✓ Listen carefully and work independently.



LO: To **know** and **understand** different method of making biscuits



DO NOW:

# Biscuits:

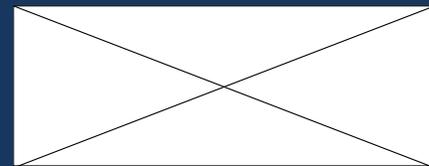
A small baked unleavened cake, typically crisp, flat, and sweet

Pause  
point

How many biscuits  
can you name?



LO: To **know** and **understand** different method of making biscuits

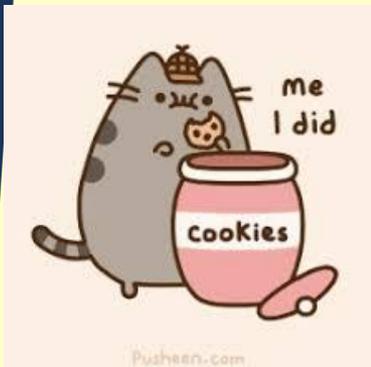
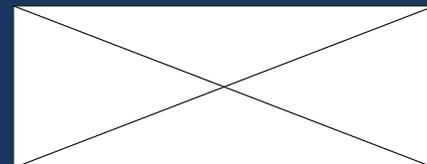


## Outcomes for the lesson:

1. Looking at the different biscuit making methods
2. Making shortbread
3. **Recipe – Shortbread – \*optional task\***

**Key words:** Biscuits, bake, method, rolling, creaming, rubbing in, whisking, melting

LO: To **know** and **understand** different method of making biscuits



- Melting method
- Rubbing in method
- Creaming method
- Whisking Method



These methods are the ways of combining and mixing ingredients just like in cakes but the proportions and ratio of ingredients are different

Biscuits need to be shaped. This is usually done before baking by:

- Using cutters
- Piping the mixture
- Putting spoonfuls on the baking tray

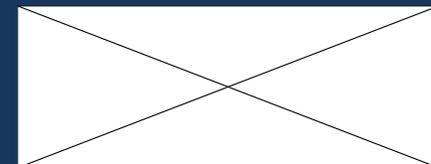
**Key words:** Biscuits, bake, method, rolling, creaming, rubbing in, whisking, melting



# GREAT BRITISH BAKE OFF - Biscuits

Tuesday, 21 April 2020

LO: To **know** and **understand** different method of making biscuits



## Types of Biscuit

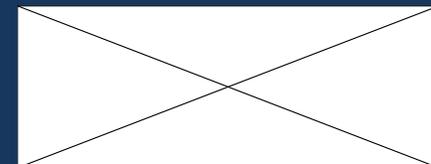
**Melting Method**

**Rubbing in Method**

**Creaming Method**

**Whisking Method**

LO: To **know** and **understand** different method of making biscuits



## Melting method



This method involves the fat being melted and then the dry ingredients added.

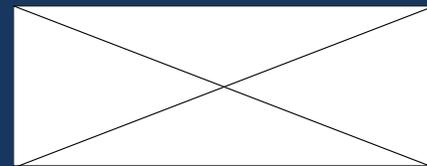
These biscuits have a longer shelf life and the flavour develops during keeping

Examples are gingerbread ,flapjacks, brandy snaps and hob nob biscuits



**Key words:** Biscuits, bake, method, rolling, creaming, rubbing in, whisking, melting

LO: To **know** and **understand** different method of making biscuits



## Rubbing in method



With this method the fat is rubbed into the flour.

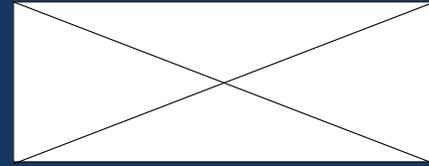
The fat has a shortening effect like in pastry. The fat coats the flour particles and this prevents the absorption of water, giving a waterproof coating.

Gluten is formed when the protein in the flour is mixed with water. If gluten cannot form, the mixture is shortened giving a crumbly texture.

Examples include shortbread and jammy dodgers

**Key words:** Biscuits, bake, method, rolling, creaming, rubbing in, whisking, melting

LO: To **know** and **understand** different method of making biscuits



## Creaming method

In this method the fat and sugar are creamed together

Eggs or syrup are the added and the flour folded in.

The mixture can be rolled or dropped in spoonfuls onto a baking tray.

These biscuits have a longer shelf life due to the ratio of fat.

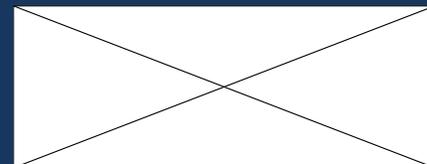
Examples include cookies,

Viennese whirls and any piped biscuits



**Key words:** Biscuits, bake, method, rolling, creaming, rubbing in, whisking, melting

LO: To **know** and **understand** different method of making biscuits



## Whisking method

This method usually begins with the eggs and sugar being whisked together then the dry ingredients being folded in.

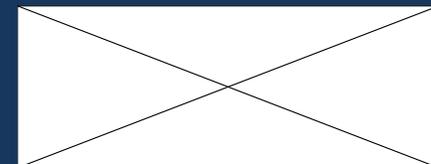
This usually results in a delicate crispy wafer like biscuit.

Examples include Fortune cookies and wafers.



**Key words:** Biscuits, bake, method, rolling, creaming, rubbing in, whisking, melting

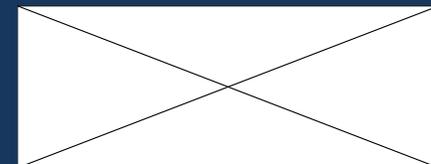
LO: To **know** and **understand** different method of making biscuits



**Key words:** Biscuits, bake, method, rolling, creaming, rubbing in, whisking, melting

[https://www.youtube.com/watch?v=1ovZkhTAy\\_Y](https://www.youtube.com/watch?v=1ovZkhTAy_Y)

LO: To **know** and **understand** different method of making biscuits



## Shortbread Recipe

### Ingredients:

125g Butter  
55g caster sugar  
180g Plain Flour

1. Preheat the oven to 190C or Gas Mark 5.
2. Weigh all of the ingredients into a large bowl.
3. Mix together using the hand whisk until a dough starts to form.
4. Using your hands squash the dough together into a ball.
5. Line the cake tin with greaseproof paper
6. Press the dough into the tin and flatten it.
7. Use a knife to mark out sections (like a pizza!)
8. Use a fork/knife/stick to decorate the shortbread.
9. Sprinkle a little sugar over the shortbread.
10. Bake in the oven for 15-20 minutes.
11. Leave to cool in the tin on a cooling rack.



Skills used:

weighing, creaming, shaping, decorative techniques, baking.

# Short bread

Palms Chewy Warmer Fingertips Stretchy  
 Tough Melt Fork Overwork Rub in Pricked Steam Crumbly Crisp  
 Decorative

When making shortbread you ..... the flour and butter. When completing this method you must only use your ..... This is because the ..... of your hands are much ..... and will ..... the butter. We use the rubbing in method to give a ..... texture. If you ..... the dough it will become ..... and will make your shortbread ..... and .....

Shortbread is traditionally ..... With a ..... for a ..... effect and to help make the texture .....this allows ..... to escape.

**Describe the step by step images below:**



-----  
 -----

-----  
 -----

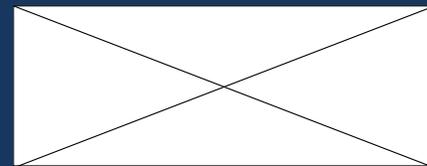
-----  
 -----



-----  
 -----

Monitoring your progress: knowledge of production methods		
You can name and explain the methods used to make shortbread	+ You can perform these well to make your own dish successfully	+ You can explain why we use these methods to make shortbread and what makes a good shortbread.
Next steps:		

LO: To **know** and **understand** different method of making biscuits

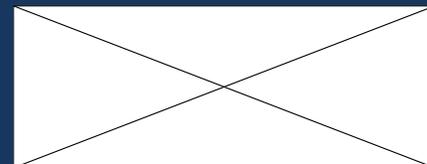


# Independent task

- Open the assignment “Lesson 3 – Great British Bake Off - Biscuits”.
- Complete the tasks on the document.

**Key words:** Biscuits, bake, method, rolling, creaming, rubbing in, whisking, melting

LO: To **know** and **understand** different method of making biscuits



## Consolidation task

- Upload your assignment to Microsoft teams.
- Complete the Microsoft forms quiz to summarise your learning.



**Key words:** Biscuits, bake, method, rolling, creaming, rubbing in, whisking, melting