

The Bumblebear honey biscuits!

After sharing the story together, have fun by making some quick, easy and very yummy Bumblebear honey biscuits!

Ingredients you will need (serves 10):

- ★ 175g plain flour
- ★ 75g white granulated sugar
- ★ 1 teaspoon bicarbonate of soda
- ★ 100g butter or margarine
- ★ 1 tablespoon clear honey (golden syrup or treacle would also work)
- ★ 1 tablespoon milk

Tip! – you could even add a few handfuls of dried fruit to the mixture if you like.

Equipment you will need:

- ★ Scales to measure out your ingredients
- ★ Large mixing bowl
- ★ Large mixing spoon
- ★ Small saucepan
- ★ Sieve
- ★ Fork
- ★ Baking tray



How to make them:

- 1 Preheat the oven to 180°C/Gas Mark 5 and carefully measure out your ingredients.
- 2 Gently warm the honey and milk together in a saucepan and then allow them to cool down.
- 3 Next, add the bicarbonate of soda to the cooled mixture and beat with a fork until nice and frothy.
- 4 In a separate bowl, use a fork to mix the butter and the sugar together until the mixture is light and creamy.



- 5 After that, add your frothy mixture of honey and milk and then the flour to the bowl and mix all the ingredients together.

Tip! – use a sieve when adding the flour to make sure you don't get any lumps.

- 6 Now for the fun part – roll the dough into small balls or why not even try shaping it into little Bumblebears?
- 7 Next, grease your baking tray and evenly spread the dough shapes out.
- 8 Place the tray on the middle shelf of your preheated oven for about 10 minutes until your biscuits are slightly golden.
- 9 Once you are happy with your biscuits, take them out and allow them to cool down before eating.
- 10 Finally, sit back and enjoy your yummy biscuits whilst reading the story together again!

Why not:

Discuss what ingredients you may need first and talk about where they might come from.

Have fun creating a shopping list together of all the things you will need.

Make a list of some other snacks that you could make using honey.

Decorate your biscuits with some icing.

We would love to see how your Bumblebear honey biscuits turned out! Please send photos to: timetoread@booktrust.org.uk or tweet @Booktrust using #TimeToRead

