



## Stained Glass Window

## BISCUITS

Medieval Newnham Priory stood where Aspects Leisure Park was built. It opened nearly 1,000 years ago, and lasted about 400 years.

Black-robed monks lived, worked, prayed and studied here, and the Priory employed many people to work on its farms and buildings.

### You will need

175g (6oz) butter, softened  
100g (4oz) caster sugar  
225g (8oz) plain flour  
2 tsp ground ginger or cinnamon (optional)  
A packet of hard boiled sweets in different colours.  
Baking trays, large and small cutters, a rolling pin, small plastic bags (like sandwich bags), a drinking straw, narrow ribbon.



Ask an adult to help with getting your biscuits in and out of the oven!

### Method

1. Preheat the oven to 160°C/fan 140°C/gas 3. Line two baking sheets with non-stick baking paper.
2. Beat together the butter and sugar until smooth. Add the flour and bring the dough together by hand.
3. Roll out on a lightly floured work surface until the dough is about 0.5cm (¼in) thick. Use a large cutter to cut out the shapes. Use a small cutter to remove the middle from each shape. You need to leave about 1cm (½in) of biscuit around the edge. Arrange your shapes on the baking sheets.
4. Separate the boiled sweets into their colours and put one colour in each plastic bag. Crush them with a rolling pin until they're fine grains, then sprinkle these grains in the middle of each biscuit.
5. If you want to hang up your stained glass window biscuits, use the drinking straw to cut a small circle near the edge of each biscuit.
6. Bake in the preheated oven for 12-15 minutes or until the biscuits are a pale gold and the sweets inside them have melted. Leave to stand on the trays for about 5 minutes to cool slightly, then carefully transfer to a wire rack and leave to cool completely and firm up.

These biscuits come out of the oven soft, then harden up, so don't overcook them and be careful not to break them as you move them.



### COOK'S TIP!

Use a metal spatula or palette knife to help move the cut-out biscuit shapes without breaking them. If they break, don't panic! Just squeeze the edges back together once you've laid them down.

