## Barnsley Museums Feastival: Owl Shortbread



Have a hoot making these delicious owl shortbread biscuits inspired by the wonderful wildlife at Worsbrough Mill You will need:

Allergens: Contains Milk, Nuts, Wheat

Ingredients 4 oz/125g Butter 2 oz/55g Caster Sugar 6 oz/180g of Plain Flour Chocolate buttons for eyes (or any other

decoration) Nuts for owl beak and claws (Cashew or any other nut or decoration) Sugar to sprinkle

> Equipment Large Bowl Baking tray Greaseproof paper Wooden spoon Spatula Round Cutter Rounded edge Knife Rolling pin



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 Heat the oven to Gas
5/190C Weigh out the 3 ingredients. Set decorations to one side.

2. Cream the butter using the back of the wooden spoon and add the sugar. Mix the sugar and butter together until a smooth paste.



3. Add the flour and mix. Combine all mixture together using your hands, until the ingredients come together as a dough.

4. Turn out onto a floured board or work surface. Use a rolling pin to roll the dough until 1/1.5 cm thick.

Top Tip; If you don't have a cutter use a mug turned upside down or make a template. If you don't have a rolling pin use the handle of your wooden spoon.



5. Use a round biscuit cutter or use a upturned mug. Use the knife to lightly add the owl details of the wings. (Be careful not to cut through) Shape two round balls for the eyes and add to the owl. Add the chocolate eyes. Add nuts for claws and a beak. Sprinkle lightly with sugar. Place onto the baking sheet on the greaseproof paper and place in the fridge for 20 minutes

6. Remove from the fridge and bake in the own for 15-20 minutes at gas mark 5.

7. Leave to

cool to harden the biscuits and use a spatula when moving them to a serving plate or tin.





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