

This week we will be making biscuits. If possible, please could you set your computer or phone up in your kitchen, so that we are able to pan round and see you making them. We will all make them together, so scouts choose your Glamorous assistant to help you out. We have chosen a recipe, which we are hoping you will all have the ingredients for.

- 225g butter, softened
- 110g caster sugar
- 275g plain flour
- 1 tsp cinnamon or other spices (optional)
- 75g white or milk chocolate chips (optional)

1.Heat the oven to 190C/170C fan/gas 5. Cream the butter in a large bowl with a wooden spoon or in a food mixer until it is soft. Add the sugar and keep beating until the mixture is light and fluffy. Sift in the flour and add the optional ingredients, if you're using them. Bring the mixture together with your hands in a figure-of-eight motion until it forms a dough. You can freeze the dough at this point.

2.Roll the dough into walnut-sized balls and place them slightly apart from each other on a baking sheet (you don't need to butter or line it). Flatten the balls a little with the palm of your hand and bake them in the oven for around 10-12 mins until they are golden brown and slightly firm on top. Leave the cookies on a cooling rack for around 15 mins before serving.

While they are cooking we have got a couple of games we can play. The first one is called "washing Up" my children struggle with the rules of this one, so I am hoping your scouts are ok with it. We will play a game, if we have time.

As I say, we will do the whole thing together including the measuring out. If you need to adapt anything, please feel free.