



# Biscuit Alchemy: Turning Dough Into Joy

**Instructor:**

Professor Crumbly O'Cookie

**Location:**

York

**Course Type:**

Seasonal Activities

**Cost:**

£75.00

## Learning Objectives

- Master the art of biscuit baking and decoration
- Learn the science behind perfect textures
- Explore historical and cultural biscuit recipes
- Understand the role of ingredients in flavor creation
- Develop creativity in recipe adaptations

## Provided Materials

- Variety of biscuit dough
- Decorative icing in multiple colors
- Rolling pins and cookie cutters
- Assorted spices and flavorings
- Aprons with biscuit-themed designs

## Skills Developed

Baking

Culinary Arts

Creative Cooking

Food Science

Cultural Appreciation

## Course Description

Join us at the School of Dandori in the heart of York for 'Biscuit Alchemy: Turning Dough Into Joy', a whimsical exploration of baking that'll tickle your taste buds and warm your soul. Led by our quirky expert, Professor Crumbly O'Cookie, this class dives into the delicious world of biscuits—a staple treat that's beloved across cultures. Under Professor Crumbly's delightful guidance, students will first master the essentials of biscuit baking, learning to achieve ideal textures from crisp and buttery to soft and chewy. We'll delve into the science of baking, uncovering how precise ingredient combinations can lead to mouthwatering creations. But that's not all! Each participant will engage in decorating biscuits with an array of colorful icings, sprinkles, and edible glitter, transforming simple treats into edible art. As we bake, students will explore historical and cultural biscuit recipes, gaining an appreciation for how these humble delights have evolved and influenced our culinary landscape. The class will also encourage creativity, allowing attendees to adapt recipes and experiment with flavors using provided spices and herbs. A session of biscuit alchemy wouldn't be complete without the chance to savor these creations together. By the end of this joyful experience, attendees will not only leave with new skills but also a heart full of laughter and a plateful of treats to share—or keep all to themselves! Come ready to bake, laugh, and discover the magic that lies within a simple biscuit.