



SCHOOL OF
DANDORI

The Great British Biscuit Bonanza: Enchanted Edible Tins

Instructor:

Mrs. Crumblebottom

Location:

Inverness

Course Type:

Culinary Arts

Cost:

£75.00

Learning Objectives

- Understand the history and cultural significance of British biscuits
- Master the art of biscuit dough from scratch
- Learn innovative techniques for decorative biscuit design
- Perfect the balance of flavours in various traditional and modern biscuits
- Acquire skills in creating edible biscuit tins that add whimsy to tea time

Provided Materials

- A variety of biscuit cutters
- High-quality baking sheets
- Assorted edible glitter and food-safe decorative paints
- Selection of ingredients: flour, sugar, butter, spices, and chocolate

- A whimsical recipe booklet titled 'Biscuits for the Bewitched'

Skills Developed

Baking

Culinary Arts

Creativity

Cultural History

Food Decoration

Course Description

Step into the sugary realm of Mrs. Crumblebottom's kitchen, nestled in the heart of Inverness, where biscuits become magical creations in 'The Great British Biscuit Bonanza: Enchanted Edible Tins'. This whimsical class is designed for adults with a love for baking and a penchant for the peculiar, blending the traditional art of biscuit making with a sprinkle of enchantment. Under the delightful and expert guidance of Mrs. Crumblebottom, participants will journey through the history of British biscuits, understanding their cultural significance while rolling up their sleeves to master the art of crafting perfect biscuit dough. Students will explore innovative techniques to decorate biscuits that not only taste delightful but also tell a story. The highlight of the class is the creation of enchanted edible tins – charming biscuit containers crafted entirely from dough, painted with food-safe decorative paints, and dusted with edible glitter. Imagine serving your afternoon tea biscuits from a tin that is itself a delicious treat! Beyond the baking, students will learn to balance flavours with a deft touch, combining traditional spices with modern tastes to create unique biscuit varieties that enchant the taste buds. By the end of the class, you'll not only leave with a batch of your own whimsically decorated biscuits and a magical edible tin, but also with the skills to add a touch of wonder to any tea gathering.