

# Medal Biscuits

Our medal biscuits are a winning formula; easy to prepare and great to taste. This recipe can be adapted for any occasion including fathers day, sporting events or simply as a gift

## Ingredients

454g	<a href="#">94088</a> Cake Margarine	✓
227g	<a href="#">94161</a> Caster Sugar	✓
113g	<a href="#">94045</a> Egg	✓
908g	<a href="#">94066</a> Flour	✓

## To Decorate

<a href="#">91214</a> Sugar Paste	✓
<a href="#">35141</a> Soft Icing	✓
<a href="#">94152</a> Apricot Jam Food Colouring	✓

✓ AVAILABLE FROM BAKO SELECT

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## Method

1. Start by making the biscuit base by firstly rubbing the margarine and flour together on first speed (You can get the same results by doing this in the bowl)
2. Dissolve the sugar in the egg and mix thoroughly
3. Add this to your mix and mix on speed 1 until you have a dough (If you are using a bowl combine slowly until a dough starts to form), do not over mix or the dough will become dry.
4. Allow to rest
5. Pin the dough to approximately 1cm or 3/8ths of an inch thick
6. Cut into circle with a 10cm round cutter and add a hole in the biscuit for the ribbon
7. Placed on a lined baking sheet and bake at approx 180°C (Baking times may vary depending on the type of oven you have)
8. Once biscuits are cool brush each biscuit with boiled jam (simply boil the jam in pan) this will help adhere the sugar paste to the biscuit
9. Pin out the Sugar paste to approx 3—5mm in depth and cut out circles using a 9cm cutter
10. Place on the biscuit and add a hole in the sugar paste in line with the one in the biscuit
11. Allow the sugar paste to firm up by letting it stand
12. While the sugar paste is standing cut out stars, smaller circles and numbers, and colour as desired. You can also colour soft icing to create the edging.
13. To finish, decorate and add your ribbon