

Bake space cookies

Enjoy these Earth and Moon biscuits on the 50th anniversary of the Moon landing.

What you need

- Large mixing bowl
- 100g unsalted butter, softened
- 100g caster sugar
- Wooden spoon
- 1 egg
- 1tsp vanilla extract
- 280g plain flour
- Rolling pin
- Round cookie cutters (two sizes)
- Baking tray lined with baking paper
- Wire rack

For the icing:

- 2 small bowls
- 200g icing sugar
- 2–3tbsp water
- Small spoon
- Blue and black food colouring
- 100g green ready-to-roll icing
- Sharp knife

How does it work?

Getting nice, crunchy biscuits is all about getting the balance of ingredients just right. It's all about chemistry; mixing ingredients together in precise amounts in order to get a reaction to occur is exactly what chemists do. For example, the large quantity of flour creates the crumbly texture of the biscuit. Sugar causes the dough to soften and spread out. Butter adds flavour, but also it coats the flour to stop chewy substances called gluten forming. Egg bonds with starchy substances in the flour, giving the biscuit stiffness and allowing it to be shaped.



Kitchen chemistry

TOP TIP

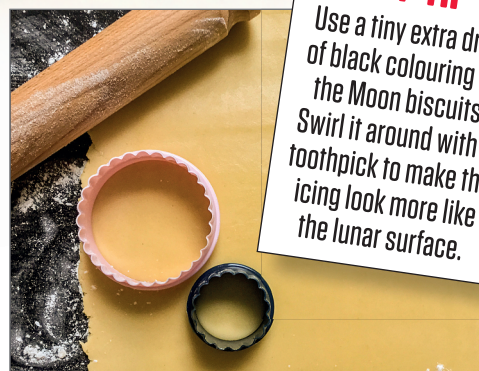
Use a tiny extra drop of black colouring on the Moon biscuits. Swirl it around with a toothpick to make the icing look more like the lunar surface.



1 Heat the oven to 190°C/170°C fan/gas 5. Combine the butter and caster sugar in a large bowl. Then beat in the egg and vanilla extract.



2 Stir in the flour and knead the mixture to make a dough. Scatter some flour on the worktop and use a rolling pin to roll out the dough.



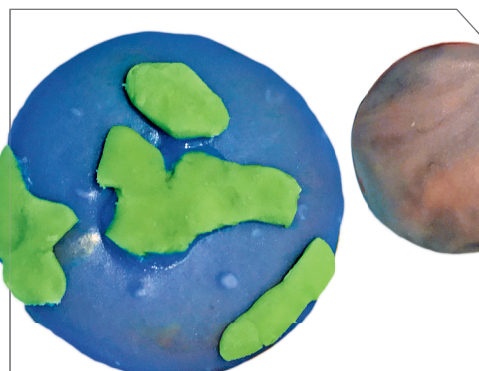
3 Cut out two sizes of biscuit. Place all the biscuits on a tray lined with baking paper and bake for 10–12 minutes or until golden.



4 Once cooked, leave them to cool on a wire rack. In two small bowls mix icing sugar with 2–3tbsp of water until it forms a thick paste.



5 Add blue colouring to one bowl and a drop of black to the other. Roll out the green icing and cut out shapes to look like Earth's continents.



6 Spread grey icing on the smaller biscuits, and blue on the larger biscuits. Once the blue biscuits are dry, press on your continent shapes.