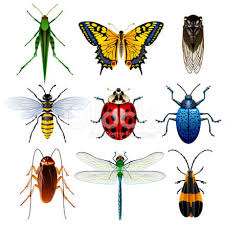


**The Big ‘at home’ Baking competition**

# **Challenge one: Create six Insect or bug themed biscuits**

# **You can add icing, chocolate, buttercream, sweets, nuts anything you wish as long as they are edible.**

# **Be as creative as possible - these images are just an example of what you could your chosen biscuits could turn into!**



**Post photographs of your winning entries via email or on Instagram by Friday 15 May to be in with a chance to win a £20 amazon voucher.**

**Entries to (**[**ekstpartnership@gmail.com**](mailto:ekstpartnership@gmail.com) **or @EastKentSchoolsTogether)**

**Winner announced 22 May.**

You can use any recipe to make your biscuits but if you cannot get hold of flour you could try the recipe below:

# **Coconut macaroons**



These coconut macaroons are gluten-free and very tasty. They're easy to make and a delicious way to use up leftover egg whites.

Preparation time less than 30 mins Serves Makes 12

* Ingredients:

2 [egg whites](https://www.bbc.co.uk/food/egg_white) ,100g [caster sugar](https://www.bbc.co.uk/food/caster_sugar), 160g desiccated [coconut](https://www.bbc.co.uk/food/coconut), 1 tsp grated lime [zest](https://www.bbc.co.uk/food/zest) 1 tbsp [lime juice](https://www.bbc.co.uk/food/lime_juice) (orange or lemon can be used as an alternative.)

## Method

1. Preheat the oven to 180C/160C Fan/Gas 4.
2. Use your hands to mulch the egg whites, sugar, coconut, lime zest and juice in a bowl until they lightly come together.
3. With wet hands, press the mixture into a flat, square shape about 1cm high.
4. Use a small cylindrical shape to cut out small rounds, and place on a lightly oiled or nonstick baking tray.
5. Bake for 12-15 minutes in the centre of the oven until very lightly golden, just touched with colour.
6. Cool the macaroons on a wire rack, and store in an airtight jar.