



FOOD
THEME DAYS

23RD MAY
BISCUIT DAY

Recipe Booklet

We're celebrating early, we didn't want to miss it!

Accent

BISCUIT DAY

Hoorah! The 29th May each year is National Biscuit Day (we're celebrating early), so if you're nuts about Ginger Nuts or more of a Custard Cream kind of a person (more on this later) I think we can agree Biscuit Day is one of the best awareness days.

Biscuits are a versatile food that are celebrated today. They came about shortly before the Civil War, and were inexpensive, in part because they didn't require yeast. They were able to expand and rise because their ingredients were beaten vigorously and because they were folded in such a way so that air could be trapped in them. Biscuits also were favoured because they could be made quickly and could be easily added to meals. They also caught on because they were better than bread at absorbing gravy.....yes really...!

But no biscuits and gravy here, we are all about the sweet variety that most people know and love and according to a fun report, your favourite biscuit says a lot about you!

- Milk chocolate digestive lovers – class themselves as kind.
- Rich tea lovers – wish they were funnier
- Jaffa cake lovers – describe themselves as 'cheeky'
- Hob nob Lover – think they are funny.
- Ginger nut lovers – think they are 'feisty'.
- Fruit Shortcake lovers – wish they were more patient.

So whatever your favourite biscuit says about you, be sure to dive in to this recipe booklet of great new recipes to share with your team and customers. You never know, you might just find a new favourite.

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MAY BISCUIT DAY



CARDAMOM & LEMON COOKIES

SERVES



Ten

ALLERGENS



Wheat, Gluten

INGREDIENTS



- 225g Kerrymaid / margarine
- 150g caster sugar
- 1 lemon, zest only
- 250g plain flour
- 100g polenta
- 2tsp. ground cardamom

METHOD



1. Preheat the oven to 180°C. Line two large baking trays with parchment.
2. Using an electric hand-whisk, beat the Kerrymaid / margarine, sugar and lemon zest together in a large bowl until pale and fluffy.
3. Beat in the flour, polenta and cardamom until the mixture is well combined and comes together to form a stiff dough.
4. Roll the dough into 10 balls and place on the baking trays leaving space between each one.
5. Press each cookie with a cookie stamp or the bottom of a glass to flatten and leave decorative indentations in the dough.
6. Bake a tray at a time for approx. 12–14 minutes until the cookies are pale golden brown.
7. Leave them to cool on the tray for a few minutes, then transfer to a wire rack. They will crisp up as they cool ready to serve.

MAY BISCUIT DAY



CHOCOLATE ORANGE BISCUITS

SERVES



Ten

ALLERGENS



Wheat, Soya,
Milk, Egg, Gluten

INGREDIENTS



- 100g Kerrymaid / margarine, plus extra for greasing
- 100g caster sugar
- 1 egg, free range, beaten
- 1 orange, zested
- 50g milk chocolate, cut into small pieces
- 275g plain flour

METHOD



1. Preheat the oven to 160°C and line two baking trays with parchment paper.
2. Place the Kerrymaid / margarine in a bowl and beat until soft. Add the sugar and beat again until very creamy, light and fluffy then beat in the egg until combined.
3. Stir in the orange zest, chocolate and flour. Use your hands to make the dough into a ball.
4. Roll the dough into a sausage shape. Slice the log into 10 equal biscuits. Make sure each biscuit is a circle shape, then press it down slightly with your hands and place it on the prepared baking trays.
5. Bake for approx. 10–12 minutes, until golden-brown around the edges.
6. Use a palette knife to lift the biscuits onto a cooling rack and leave to cool to serve.

MAY BISCUIT DAY

SALTED CARAMEL MILLIONAIRE'S SHORTBREAD

SERVES



Sixteen

ALLERGENS



Wheat, Soya,
Milk, Gluten

INGREDIENTS



For the base:

- 175g Kerrymaid / margarine
- 75g caster sugar
- 1tsp. vanilla essence
- 225g plain flour

For the caramel:

- 397g condensed milk
- 200g butter, unsalted
- 4tbsp. golden syrup
- 1tsp. sea salt

For the topping:

- 350g milk chocolate

METHOD



1. Preheat the oven to 180°C. Grease and line a baking tray.
2. Rub the Kerrymaid / margarine, sugar, vanilla and flour together in a bowl to make a rough dough. Press the dough into the cake tin and prick all over with a fork.
3. Bake the dough in the oven for five minutes, then reduce the oven to 150°C and bake for a further 35 minutes. Once cooked, set aside and allow to cool in the tin.
4. Meanwhile, for the caramel, place all the ingredients in a saucepan and bring to the boil for 10 minutes.
5. Pour the caramel mixture over the shortbread. Chill in the fridge until the caramel has cooled and hardened slightly.
6. For the topping, melt the chocolate in a bowl set over a pan of simmering water. Once melted, pour the chocolate over the caramel. Chill in the fridge again until the chocolate has set, then cut into 10 squares to serve.

MAY BISCUIT DAY

GLUTEN-FREE GINGERBREAD BISCUITS

SERVES



Ten

ALLERGENS



Egg

INGREDIENTS



- 230g gluten free plain flour, plus extra for dusting
- 120g potato flour (also known as potato starch)
- ½tsp. bicarbonate of soda
- ½tsp. xanthan gum
- Sea salt flakes, pinch
- 3tsp. ground ginger
- 110g Kerrymaid / margarine
- 1 egg, free range
- 170g soft light brown sugar
- 4 tbsp. honey

METHOD



1. Preheat the oven to 170°C Fan. Line two baking sheets with baking parchment.
2. Sift the flours into a large mixing bowl and add the bicarbonate of soda, xanthum gum, salt and ground ginger. Rub in the Kerrymaid / margarine until there are no visible lumps and stir in the brown sugar.
3. Beat the egg with the honey and pour into the dry ingredients. Mix and knead it by hand until the mixture comes together as a soft dough.
4. Dust a work surface with buckwheat flour and roll out the dough to 4mm thickness. Using biscuit cutters cut out the biscuits.
5. Transfer to the prepared baking sheet and bake for approx. 10 minutes, until golden-brown.
6. Allow the biscuits to cool for a few minutes before transferring to a wire rack to cool completely.

MAY BISCUIT DAY



VIENNESE WHIRL SANDWICHES

SERVES



Ten

ALLERGENS



Wheat, Gluten

INGREDIENTS



- 250g Kerrymaid / margarine
- 50g icing sugar, plus extra to decorate
- 250g plain flour
- 50g cornflour
- 1tsp. vanilla extract

For the filling:

- 100g Kerrymaid / margarine
- 200g icing sugar
- ½tsp vanilla extract
- 75g raspberry jam

METHOD



1. Preheat the oven to 170°C. Line a baking sheet with parchment paper.
2. Put the Kerrymaid / margarine, icing sugar, plain flour, cornflour and vanilla in a food processor and blend until smooth. Scrape the mixture down a couple of times with a rubber spatula.
3. Spoon the dough into a piping bag fitted with a large star nozzle. Pipe 20 rosettes of the dough onto the baking sheet, spacing well apart.
4. Bake for approx. 12 minutes, until pale golden-brown and firm.
5. Cool on the baking tray for five minutes then transfer to a cooling rack.
6. For the filling, put the Kerrymaid / margarine in a bowl and sift the icing sugar on top. Add the vanilla extract and beat until very light and smooth.
7. Spoon into a clean piping bag fitted with a large star nozzle. Put the jam in a bowl and stir until smooth.
8. Spoon a little jam onto the flat side of half of the biscuits and place jam-side up on the cooling rack. Pipe the buttercream icing onto the remaining biscuits and sandwich with the jam. Put on a serving plate and dust with sifted icing sugar. Serve.

MAY BISCUIT DAY



JAFFA CAKES

SERVES



Ten

ALLERGENS



Wheat, Soya,
Milk, Egg, Gluten

INGREDIENTS



- 2 eggs, free range
- 50g caster sugar
- 50g plain flour, sieved
- 135g orange jelly powder
- 1tbsp. orange marmalade
- 125ml boiling water
- 200g dark chocolate
- 100ml water

METHOD



1. Preheat the oven to 180°C.
2. For the cakes, bring a little water to the boil in a pan, then reduce the heat until the water is simmering. Suspend a heatproof bowl over the water. Add the eggs and sugar to the bowl and beat continuously for approx. 4-5 minutes, until the mixture is pale, fluffy and well combined.
3. Add the flour, beating continuously, until a thick, smooth batter forms.
4. Half-fill each well in a 12-hole muffin tin with the cake batter. Transfer the tin to the oven and bake the cakes for approx. 8-10 minutes, until pale golden-brown and cooked through.
5. Remove from the oven and set the cakes aside, still in their tray, until cool.
6. For the filling, in a bowl, mix together the jelly, marmalade and boiling water until the jelly has dissolved and the mixture is smooth. Pour the filling mixture into a shallow-sided baking tray or large dish to form a 1cm layer of jelly. Set aside until completely cooled, then chill in the fridge until set.
7. When the jelly has set and the cakes have cooled, cut small discs from the layer of jelly, equal in diameter to the cakes. Sit one jelly disc on top of each cake.
8. Bring a little water to the boil in a pan, then reduce the heat until the water is simmering. Suspend a heatproof bowl over the water. Add the chocolate and stir until melted, smooth and glossy, then pour over the cakes.
9. Set aside until the melted chocolate has cooled and set.

MAY BISCUIT DAY



CARROT CAKE COOKIES

SERVES



Ten

ALLERGENS



Wheat, Milk,
Egg, Gluten

INGREDIENTS



- 140g cream cheese
- 3tbsp. icing sugar
- ½tsp. vanilla essence
- 350g plain flour, plus extra for dusting your hands
- ½tsp. baking powder
- 1tsp. ground cinnamon
- 1tsp. mixed spice
- 140g Kerrymaid / margarine
- 140g soft light brown sugar
- 1 egg beaten
- 200g carrot, finely grated
- 1 Orange, zest and juice
- 140g icing sugar

METHOD



1. Mix together the cream cheese, 3 tbsp icing sugar and the vanilla extract in a bowl, then put in the freezer to firm up for 30 mins.
2. In a bowl combine the flour, baking powder and spices. In a larger bowl, beat the Kerrymaid / margarine and sugar together until creamy. Beat in the egg, followed by the carrot.
3. Add the flour in the creamed Kerrymaid / margarine and sugar to form a dough.
4. Line a baking sheet with baking parchment. Dust your hands with a little flour, then divide the dough into 10 balls and place on the sheet. Slightly flatten each one to a thin circle. Add 1tsp of the cream cheese mixture to the centre of each one, then carefully wrap the dough up and around the filling to seal it in, pinching the top and rolling back into a rough ball to stop any of the filling leaking out.
5. When all the balls are shaped, just flatten them slightly and put in the fridge to chill for approx. 30 mins.
6. Preheat oven to 180°C.
7. Bake the cookies for approx. 20 mins until golden and crisp. Remove from the oven, let them firm up on the tray for 10-15 mins, then transfer to wire racks to cool completely.
8. Mix the icing sugar with the orange juice to a drizzling consistency. Drizzle all over the cookies.

MAY BISCUIT DAY

COCONUT & CHOCOLATE MACAROONS

SERVES



Ten

ALLERGENS



Wheat, Sulphur Dioxide, Soya, Milk, Egg, Gluten

INGREDIENTS



- 4 egg whites, free range
- 200g caster sugar
- 60g plain flour
- 200g coconut, desiccated
- 150g dark chocolate, chopped

METHOD



1. Preheat the oven to 160°C
2. In a bowl, whisk the egg whites until stiff then gradually add the sugar, whisking continuously until thick and glossy. Sift in the flour, then fold into the egg whites, add in the coconut and stir until completely combined.
3. Using an 8 cm pastry cutter as a guide, squash spoonful's of the mixture onto a baking tray lined with non-stick baking paper.
4. Bake for approx. 15-18 mins until golden around the edges and just starting to brown on top. Leave to cool, then transfer to a rack.
5. While the macaroons are cooling, melt the chocolate over a pan of hot water and leave to cool slightly.
6. Cover the smooth side with chocolate and leave to set in the fridge.

MAY BISCUIT DAY

JAMMIE DODGERS

SERVES



Ten

ALLERGENS



Wheat, Gluten

INGREDIENTS



- 225g Kerrymaid / margarine
 - 100g caster sugar
 - 300g plain flour, plus extra
- For dusting:
- 100g strawberry jam

METHOD



1. Put the Kerrymaid / margarine, sugar and flour into a food processor and blend until the mixture just comes together and forms a ball. Wrap in cling film and leave in the fridge for at least 1 hr.
2. Remove the dough from the fridge and knead until it is soft enough to shape and roll. Flour the work bench and roll out the dough, approx. 5mm thick. Using a cutter cut out at least 20 biscuits. Carefully place them on a baking sheet, making sure you keep them slightly apart.
3. Now cut out a small circle in the centre of 10 biscuits using a small cookie cutter.
4. Heat the oven to 140°C and cook the biscuits for approx. 20-30 mins until just golden. Remove from the oven and place on a cooling rack to cool completely.
5. Once cooled, place a blob of jam onto the centre of the biscuits without the cut-out circle.
6. Place the top halves of the biscuits on and push down gently to serve.

MAY BISCUIT DAY



ALFAJORES

SERVES



Ten

ALLERGENS



Wheat, Sulphur Dioxide, Milk, Egg, Gluten

INGREDIENTS



- 135g plain flour
- 200g corn flour
- 2tsp. baking powder
- 165g Kerrymaid / margarine
- 150g caster sugar
- 1 lemon, zest
- 2 egg, free range, yolks
- 1tsp. vanilla essence
- 200g marmalade
- 50g desiccated coconut

METHOD



1. Combine the flour, corn flour and baking powder together in a bowl with a pinch of salt. Using a food mixer or an electric whisk in another bowl beat the Kerrymaid / margarine together with the sugar and lemon zest until very pale. Add the egg yolks followed by the vanilla. Beat in the remaining dry ingredients until you have smooth dough. Wrap the dough in clingfilm and chill for a minimum of 1 hour.
2. Line two large baking trays with baking parchment. Roll out the dough on a lightly floured surface to the thickness of a pound coin then cut out 20 biscuits with a cutter. Put the biscuits back in the fridge for 20 mins to firm up.
3. Heat the oven to 160°C. Bake the biscuits for approx. 8 mins until just set. The biscuits should be pale with a crumbly texture.
4. Leave to cool completely before sandwiching two biscuits together with a spoonful of marmalade.
5. Once all the biscuits are sandwiched together roll in desiccated coconut.

MAY BISCUIT DAY



HOMEMADE CUSTARD CREAMS

SERVES



Ten

ALLERGENS



Wheat, Milk,
Gluten

INGREDIENTS



For the biscuits:

- 225g Kerrymaid / margarine
- 115g caster sugar
- 1tbsp. vanilla extract
- 3tbsp. milk
- 340g plain flour, sieved
- 125g instant custard powder

For the filling:

- 300g icing sugar
- 150g unsalted butter, softened
- 1tbsp. custard powder
- 2tsp. vanilla extract

METHOD



1. Preheat the oven to gas 160°C.
2. In a food processor, place 225g Kerrymaid / margarine and the caster sugar and beat until combined. Add in the vanilla extract and milk and beat until combined. Add the flour and custard powder and beat together until you have a ball of smooth dough.
3. Shape the dough into a long oblong shape 5cm x 4cm in depth and width. Wrap in clingfilm and chill for at least 20 mins or until firm.
4. Once firm, thinly slice the oblong into 5mm thick slices and put onto 2 large baking trays lined with baking paper. Using a skewer or cocktail stick, mark a dotted line evenly around the border of each biscuit, approx. 5mm from the edge.
5. Bake in the oven for approx. 8-12 mins, until the edges begin to turn a pale golden-brown colour. Remove from the oven and gently lift the biscuits with a palette knife and leave to cool on a wire rack.
6. For the filling, cream together the icing sugar, unsalted butter, custard powder and vanilla extract in a mixer or with a wooden spoon until smooth. Spoon the filling onto the base of a biscuit and evenly spread to the edges using a small palette knife. Top with another biscuit. Repeat until all the biscuits and filling has been used up.

MAY BISCUIT DAY

BOURBON BISCUITS

SERVES



Ten

ALLERGENS



Wheat, Soya,
Milk, Egg, Gluten

INGREDIENTS



For the biscuit:

- 100g Kerrymaid / margarine
- 40g caster sugar, plus extra to scatter
- 10g soft dark brown sugar
- 1 medium eggs, lightly beaten
- 150g plain flour
- 50g cocoa powder
- 1tsp. baking powder

For the filling:

- 25g dark chocolate, chopped
- 50g unsalted butter
- 75g icing sugar
- 25g soft dark brown sugar
- 1tsp. milk, semi skimmed
- 10g cocoa powder

METHOD



1. For the biscuits,
2. Cream the Kerrymaid / margarine and sugars together in a large bowl until soft and fluffy. Mix in the eggs, then sift in the flour, cocoa and baking powder, and stir to combine until the mixture comes together into a smooth dough. Wrap the ball of dough in clingfilm and chill for at least 30 minutes.
3. Preheat the oven to 160°C. Line 2 large baking trays with parchment paper.
4. Roll the dough out on a lightly floured surface, until you have a rectangle about 60 x 40cm and the thickness of a pound coin. Trim away any rough edges, then use a sharp knife to cut the dough into small rectangles 20 biscuits.
5. Transfer the biscuits onto the lined trays, leaving a small gap between each one. Use a fork or a cocktail stick to make little dots along the length of the biscuits, in the classic Bourbon pattern, and pop in the fridge for about 15 minutes to allow the dough to firm up.
6. Put the trays in the oven and cook for 10-12 minutes, until the biscuits are just firm to the touch and not soft. Scatter over a few teaspoons of caster sugar.
7. To make the filling,
8. Melt the chocolate in a heatproof bowl set over a pan of just-simmering water. Remove the bowl from the pan and leave to cool slightly.
9. Beat the unsalted butter in a large bowl with a wooden spoon until really soft, then gradually sift in the icing and brown sugars, beating until you have a fluffy consistency. Sift in the cocoa powder, pour in the melted chocolate, and stir to combine.
10. Spread across half of the biscuits and sandwich them with the other half.

MAY BISCUIT DAY

VANILLA & CHOCOLATE SHORTBREAD PINWHEELS

SERVES



Ten

ALLERGENS



Wheat, Milk,
Gluten

INGREDIENTS



For the vanilla shortbread:

- 200g plain flour
- 25g rice flour
- 45g caster sugar
- 120g Kerrymaid / margarine
- ½tsp vanilla extract

For the chocolate shortbread:

- 200g plain flour
- 25g rice flour
- 7tbsp cocoa powder
- 45g dark brown sugar
- 130g Kerrymaid / margarine
- ½tsp vanilla extract
- 2tbsp milk, semi skimmed
- 60g demerara sugar, to coat

METHOD



1. For the vanilla shortbread, put all the ingredients in a mixing bowl with a pinch of salt and 1 tbsp. cold water. Beat with a spoon until combined. Tip out onto a work surface, shape into a rough rectangle, then wrap in cling film and chill for 1 hour.
2. Repeat this process for the chocolate shortbread, adding 1-2 tbsp. extra cold water to give the mixture the same consistency as the vanilla dough. Shape into a rough rectangle, wrap in cling film and chill for 1 hour.
3. Heat the oven to 160°C. Unwrap both types of dough, leaving them on the cling film, then lightly dust with flour. Roll each out to a rough 30cm x 20cm rectangle. Brush the top of the vanilla shortbread with a little milk and carefully but quickly flip the chocolate dough on top. Leave the cling film on and lightly roll over with a rolling pin to press the two doughs together.
4. Remove the top layer of cling film and, using a sharp knife, trim the edges to make one large, even piece of dough.
5. Using the bottom piece of cling film to help you, roll up the dough into a tight spiral and smooth with your hands to secure. Chill for 30 minutes.
6. Remove the cling film and brush the outside of the rolled dough with a little more milk. Scatter the work surface with demerara sugar, then roll the dough over the crystals to fully coat it. Slice the dough into 1cm-thick circles. Lay each on its side on the baking sheets, spacing them out, then bake for approx. 15 minutes until lightly golden.
7. Transfer the pinwheels to a wire rack to cool completely.

MAY BISCUIT DAY



GARIBALDI BISCUITS

SERVES



Ten

ALLERGENS



Wheat, Milk,
Egg, Gluten

INGREDIENTS



- 110g unsalted butter, cut into small pieces, plus extra to grease
- 200g currants
- 280g self-raising flour, plus extra to dust
- Lo salt, pinch
- 75g caster sugar
- 6tbsp. whole milk
- 1 egg, free-range, white, lightly beaten
- 1tbsp. granulated sugar

METHOD



1. Heat the oven to 160°C. Lightly grease 2 sturdy non-stick baking trays with a little butter. Roughly chop the currants into smaller pieces.
2. Sift the flour and salt into the bowl of a food processor or a mixing bowl. Add the butter pieces and pulse, or work together with your fingertips until the mixture looks like fine breadcrumbs. In a mixing bowl, stir in the caster sugar, then mix in the milk a few drops at a time until it comes together to form a firm dough. If the dough is quite warm, chill for 20 minutes.
3. Knead the biscuit dough briefly on a lightly floured surface until smooth and pliable, then roll out to a large even rectangle 4mm thick. Cut the dough in half to form 2 rectangles.
4. Sprinkle one of the rectangles evenly with the currants and lay the second rectangle on top. Sprinkle the work surface with a little more flour, then evenly roll out the layered dough into a large rectangle 4mm thick and about 24cm x 30cm.
5. Trim the edges neatly, then cut the rectangle lengthways in half and then across into fingers about 3cm wide and 8cm long. Prick the dough all over with a fork, then brush with the egg white and sprinkle with granulated sugar.
6. Using a palette knife or fish slice, carefully lift the biscuits onto the prepared baking trays, spacing them out evenly. Put the trays in the oven and bake for approx. 12 minutes, until lightly golden brown.
7. Remove from the oven and leave to cool on the trays.

MAY BISCUIT DAY

MOYO BISCUITS

SERVES



Ten

ALLERGENS



Wheat, Sulphur
Dioxide, Milk, Gluten

INGREDIENTS



- 200g unsalted butter, softened
- 75g icing sugar
- 125g plain flour
- 60g cornflour, plus extra to dust and dip
- 65g custard powder

For the butter icing:

- 60g unsalted butter, soft
- 120g icing sugar
- 1tbsp. lemon juice

METHOD



1. Heat the oven to 170°C. Line 2 baking trays with non-stick baking paper.
2. For the biscuits, using a rubber spatula, cream together the 200g butter and 75g icing sugar in a mixing bowl until light and fluffy. Add the flour, cornflour and custard powder, then gently mix in using a butter knife.
3. Tip onto a work surface lightly dusted with cornflour, then quickly and gently squeeze the dough together – don't knead it.
4. Tear off a small piece, then shape and roll into a walnut-size ball and put on a baking tray. Repeat using the rest of the dough to give 20 balls, spacing them 3-4cm apart. Press down lightly on each ball with a fork dipped in cornflour to create thick biscuits. Bake for 15-20 minutes until golden. Cool the biscuits on the baking tray until you can handle them easily, then carefully transfer to a cooling rack.
5. To make the butter icing. Mix all the ingredients in a large bowl using a butter knife until creamy and smooth.
6. Once the biscuits have cooled completely, spread the flat side of one biscuit with plenty of icing, gently press another on top, then transfer to a tray. Once all the moyos are sandwiched, chill them in the fridge for 30 minutes to firm them up, then enjoy.



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