



PUGIN The Man

Stained Glass Window Biscuits

ACTIVITY 02

KS2 / KS3

50 minutes

What you will need:

Ingredients:

- 200g bag boiled sweets (*make sure they contain assorted colours*)
- 115g butter, softened
- 55g golden caster sugar
- 180g plain flour, plus extra for dusting
- 1 tbsp milk

Equipment:

- 2 large baking trays & baking paper
- Rolling pin
- Plastic food bags
- Bowl
- Weighing scales
- Biscuit cutters / knife
- Fish slice / palette knife

Pugin was born on March 1st 1812 so why not hold your own Pugin Birthday Party?

You could:

- Research recipes and music from the period in which he lived
- Make your own bunting inspired by Pugin's patterns or print your own tablecloths using one of the techniques from Activity 01 / 03 / 05, included in this pack
- Make Pugin inspired food



- 1 Preheat the oven to 180°C / fan160°C / gas 4.
- 2 Cut pieces of baking paper to fit 2 large baking trays.
- 3 Sort the sweets into their colours and place in separate plastic food bags. Using a rolling pin smash the sweets into small pebbles about 1cm big. Set aside.
- 4 Beat the butter and sugar in a bowl, until pale and creamy. Sift the flour into the mixture, then add the milk. Use your hands to mix everything together into a ball of dough.
- 5 Sprinkle a little flour over a work surface. Split the dough into 2 pieces. Roll out 1 piece with a floured rolling pin until it is about 5mm thick. Using biscuit cutters or a knife cut out shapes inspired by the shapes of Pugin's windows. Carefully move the cookies to the trays with a fish slice or palette knife.
- 6 Repeat with the remaining dough, then re-roll the trimmings to make more biscuits, about 25-30 in total.
- 7 Put a different coloured sweet pebble in the middle of each biscuit hole. The sweets melt as the biscuits bake to form 'glass' windows.
- 8 Place trays in the oven and bake for 15-18 mins, until the biscuits are just golden. Cool on the trays, then transfer to a wire rack. (*Make sure the sweets have set hard before removing from the trays.*) Store in an airtight container in a cool place for up to 5 days.