

BakeFor SYRIA

SYRIAN BARAZEK SHORTBREADS

What you'll need:

- 300g flour (wholemeal is best)
- 75g caster sugar
- 25g brown sugar
- a pinch of salt
- 250g very cold unsalted butter, cubed
- one egg, with the yolk and egg white separated
- toasted sesame seeds

What to do:

1. Make sure you have clean hands, and ask an adult to help you bake.
2. Put the flour, sugar and salt in a big bowl and stir together.
3. Add the butter to the bowl, and rub it in with your fingers until the mixture starts to feel like small breadcrumbs.
4. Mix in the egg yolk, and keep mixing with your fingers until your mixture becomes a ball of dough – but be careful not to mix for longer than five minutes.
5. Sprinkle a little bit of flour on your work surface and roll out the ball of dough until it is about one centimetre thick. Cut into any shape you like (Christmas trees and stars are some of our favourites!).
6. Place your biscuit shapes onto a baking tray lined with parchment paper and put in the fridge for three hours.
7. Preheat the oven to 180C/350F/Gas 4. Gently brush one half of each biscuit shape with egg whites and sprinkle on some toasted sesame seeds. If you want, you can also add crushed pistachios or shaved almonds on top of the egg whites as an extra Syrian-inspired treat.
8. Bake in the oven for approximately 12 minutes. Then carefully remove from the oven and allow to cool down before serving up in your very own #BakeForSYRIA winter sale!

This recipe, especially made for schools, has been donated by Lily Vanilli and is adapted from her recipe within the #CookForSYRIA recipe book. Schools #BakeForSYRIA is inspired by Unicef Next Generation London's #CookForSYRIA initiative, with thanks to co-creators Clerkenwell Boy, Serena Guen and Gemma Bell.

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