

Baking with Kids – Featuring Graffiti Biscuit Kit by BKD

I don't know about you guys, but my imagination and patience have taken a bit of a bashing since becoming a mum of 3.

Time is precious, messy play brings me out in a cold sweat unless it's happening outside (oh, and preferably at school!) and if the boys decide to glitter my house (like my good friend Josie's did the other day – see her [facebook page videos](#) for more on that!) I would almost certainly 'get my Hulk on'.

Quite often my kids will ask to bake something 'cool' (i.e; not just plain cookies or biscuits) and I have little imagination to think something up when it's been a busy week, so when when I was offered the chance to review a baking kit by BKD, I couldn't say yes quick enough at the opportunity.

We were sent a [BKD Chocolate Graffiti Biscuit Kit](#) in the post and the kids excitedly opened up the package as soon as it arrived here.

We read the instructions, planned how we wanted to decorate them and swiftly got our bake on!

The kit was really easy to use, it actually made the correct amount of biscuits it said it would (15, though our photos don't show all 15 because we might have eaten some...oops!) and the kids managed almost all of it without too much input from me. Yes there was flour to clean off every kitchen surface, yes they ate more icing than went on the biscuits, but they had HUGE smiles on their faces at the end of our baking session and they were really proud of what we had made.

The kit contains almost everything you will need in order to recreate what you see on the packaging. We just needed to add

an egg and some butter to ours. There was even a round metal cutter included in the kit which was lovely and can be reused along with the edible writing pens which have plenty of life left in them yet.

We decided we were going to donate the biscuits we made using the kit to the school Christmas fayre bake sale so we decorated them with a festive theme of hashtag Christmas words, such as #bauble, #lights, #stocking, #candycane, etc and pictures.

Here's a little video montage we put together to explain how the kit works...

1. [BKD London](#)

Who are BKD?

“How BKD put the fun back into the kitchen!”

Award-winning BKD offer fun, messy kids' baking kits and events. All handcrafted in our London bakery. 

BKD launched in Summer 2014 from Founder Adelle Frejus's kitchen in Shoreditch. What started as fun at home with her son Cai and stepchildren Elsie and Stanley, soon grew as news spread.

Adelle moved out of home with her baking classes to local hip eateries and started working with brands such as Nintendo, Fortnum & Mason, Virgin, Toca Boca, Donna Wilson, Google and many more.

As BKD grew in popularity so did the BKD team, Adelle now employs a team of 4 who assist her at events all over London.

Due to the success of their baking events, BKD launched a range of kids' baking kits inspired by their classes, allowing kids to join in the fun at home. Whether you want to bake and decorate their Raspberry Unicorn Biscuits or get creative with their Vanilla Bean Little Monster Cupcakes, they're the perfect gift for any budding baker! Since their launch in May 2015, the collection have hit the shelves of major retailers such as Harvey Nichols, Harrods, Fenwick, The Design Museum, amongst many others.

Adelle also signed with management company [Essential Lifestyle Media](#) at the beginning of 2015 and has her first baking and cake decorating book coming out July 2016, published by [Orchard Books](#).

Adelle is a self-taught baker, having spent ten years working in Market Research, alongside running the wedding blog [Peonies & Pearls](#). Adelle also studied Graphic Design, which honed her creative eye and helped her create BKD's distinctive look.

Adelle says "We want to fuel kids' imaginations and make baking with your family easy, tasty and super fun!"

The lovely, talented guys at BKD do many other FANTASTIC kids baking kits and they would make the perfect stocking filler for any budding Great British Bake off contestant! I know my boys will be getting one from Santa, that's for sure.

The boys said they had, "the best fun ever", and that the biscuits tasted amazing. I am inclined to agree.

[You can see their full range of kits and visit their website, here.](#)

Happy Baking!



Disclosure: I was sent a baking kit by BKD for the purpose of this review but all words, thought and opinions are my own.

**Dinosaur Week! Day 2 – Get
your Bake On: Dinosaur
Footprint Fossil Shortbread**



My kids are all Dino mad.

The big one is Jurassic World obsessed, the middle one loves visiting the Natural History Museum, as well as looking at and doodling on his rather snazzy new wall stickers from [Stickerscape](#), and the toddler, thanks to a certain pink talking pig and her Dinosaur mad little brother, loves them now too.

[“Dinosaur! Grrrrrrrr!”](#)

[via GIPHY](#)

Seen as it is the summer holidays. we have been doing lots of baking and crafts at home. This is one of those many baking activities.

I made some shortbread the other day and gave half the mixture to the kids to get creative with.

They washed up some [dinosaur](#) toys they had and gave them a dry (good training for dish washing I say!) and then they used the Dinosaurs to make footprint ‘fossils’ in the shortbread dough.

Once baked, the Dinosaur footprints are preserved in time forever more, well, by forever I mean until they get scoffed!

Here is the recipe for the shortbread biscuits.

Happy baking Dinosaur discoverers!

Ingredients

(Makes approximately 20 Shortbread Rounds)

150g Softened Butter

80g Caster Sugar

150g Plain Flour

75g Semolina

1 tsp Vanilla Extract

(extra flour for dusting the surface)

(Toy Dinosaurs, cleaned and ready for Stomping!)





Method

- 1 – Pre-heat the oven to 160°C (fan)
- 2 – Place the softened butter and caster sugar in a bowl.
 - 3 – Mix until light and fluffy.
- 4 – Add the vanilla, flour and semolina. Mix with a fork until incorporated and the mixture forms a dough like ball.
 - 5 – Place the dough on a lightly floured surface
(TIP: I always place cling film over my worktop and roll the dough out on that so when it comes to clearing up, I don't have anything to do other than fold the cling film up and throw it in the bin) and roll it out until it is 5mm thick.
- 6 – Using a circular cutter, or a cutter shape of your choice, cut out the shortbread and place on a baking tray covered in greaseproof paper.

7 – Now take your Dinosaurs and carefully, but firmly, push them down until their feet sink into the dough and leave a footprint when removed.

(Tip: Dipping the Dinosaur's feet in some flour before stamping helps to stop them getting stuck in the dough!)

8 – Once done, place in the oven and bake for approximately 25/30 minutes. Keep an eye on them from 25 minutes as you don't want them to colour very much, just a very light brown colour around the edge is perfect.

8 – Remove from oven and leave to cool on a wire rack.

Dino-riffic!

Chomp away!





If you have a go at this recipe, do share it with me over on my [Facebook Page](#) or on [Instagram](#) by tagging me, @lifeisknutts

Gems.x

Disclosure: The links to Stickerscape in this post are part of my Dinosaur Week I am running with them and Kali Stileman. I was sent some of their Wall Stickers to review. All words, thoughts, opinions and ideas are my own.