

## Activities

Why don't you try making a pizza, if you can't get a pizza base, you can always make one just using a slice of bread, it works just as well and the bread and dough are made with wheat. Just toast the bread and then either add some tomato paste or if you don't have that, tomato sauce should work just as well. You can then use whatever toppings you like eg, cheese, chicken, ham, sausage, peppers, mushrooms.

Or, you could make some cookies/biscuits in the shape of a heart. I have put three recipes from the internet below as examples, or you can use one you already have.

## Worksheets

There is an anagram sheet, one easy with the words on it and one without the words.

Two colouring sheets

A wordsearch

A find the hidden objects sheet

There is also a sheet where you have to cut out and stick on Boaz, then cut out Ruth and pin her to the page using a split pin so that she can bend up and down as if she is picking up the wheat (instructions are on the sheet, although they call it a brad rather than a split pin)

## Recipes



20 Mins



Serves: 22

### INGREDIENTS

- 115g butter
- 55g caster sugar
- Few drops of vanilla extract
- 150g plain flour
- 25g cornflour
- 250g Royal Icing Sugar
- Food colouring, to decorate

## METHOD

- 1 Mix the butter, caster sugar and vanilla extract until just evenly mixed. Stir in the flour and cornflour. Wrap in cling film and chill for about 30 minutes.
- 2 Roll out to the thickness of a £1 coin and cut out different sizes of heart shapes with cutters – 6cm, 5cm and 4cm wide at the widest point. Bake at 180C/160C Fan/Gas 4 for 10 minutes. Leave to cool on a wire rack.
- 3 Make the icing sugar with 4 tbsp water. Divide into small bowls to add pink and red food colouring before decorating the biscuits.



**Makes:** 12  
**Cost:** cheap  
**Prep:** 20 min  
**Cooking:** 15 min

## Ingredients





- 100g butter, softened
- 50g caster sugar
- 170g plain flour
- Ready made coloured icing tubes and edible decorations (optional)

# Method

- 1 Preheat the oven to 180°C/350°F/160°C Fan/Gas Mark 4 and line two baking trays with non-stick baking paper.
- 2 Beat the butter and sugar until pale and creamy, and work in the flour to make a stiff dough. You may find it easier to do this with your hands.
- 3 Turn out onto a lightly floured surface and knead gently until smooth. Roll out to the thickness of a pound coin, and using well-floured heart shape cutters, stamp out a dozen hearts.
- 4 Carefully transfer to the baking sheet and bake for 12 to 15 minutes.
- 5 Leave to cool on the baking sheet for a few minutes to firm up, before transferring to a wire cooling rack.
- 6 Once they are completely cool, decorate with the ready made icing. You could pipe alternating dots or your own pattern or sprinkle with some edible decorations.

## Funfetti heart biscuits recipe



-  Serves 50-60 (makes 50-60 small biscuits)
-  20 mins to prepare, 20 mins to cook plus cooling and setting
-  85 calories / serving
-  Freezable

## Ingredients

220g unsalted butter, softened  
200g caster sugar  
1 large egg, beaten  
2 tsp vanilla extract  
400g plain flour, plus extra for dusting  
100g dark chocolate  
100g white chocolate  
coloured strands, to decorate

## Method

1. Whisk the butter and sugar in a large bowl with an electric whisk for 2 mins until creamy and smooth. Add the egg and whisk until combined.
2. Add the vanilla and flour and mix with a wooden spoon to form a smooth dough. Cover the bowl with clingfilm and chill for 10 mins.
3. Preheat the oven to gas 4, 180°C, fan 160°C. On a lightly floured surface, roll out the dough to about 2mm thick. Cut out biscuits using a 6cm heart-shaped cookie cutter. Reroll the trimmings as necessary until the dough is used up. Place the biscuits on baking sheets lined with nonstick baking paper and bake for 12-15 mins until pale golden and turning crisp around the edges. Transfer to a wire rack and leave to cool completely.
4. Melt the dark and white chocolate in separate heatproof bowls each set over a small pan of simmering water. Dip half the biscuits halfway into the dark chocolate and sprinkle the chocolate-coated side with coloured strands. Repeat with the remaining biscuits and white chocolate. Place on a wire rack to cool and set. The decorated biscuits will keep for a week in an airtight container.