

Spike's Object Activity

#SpikeDinosAdventures

Theme; Food



Spike is Hungry! - Liquorice Allsorts Dress

Spike has found the Liquorice Allsorts dress on display in the museum and just looking at it made him feel hungry. It looks very different to other dresses on display. This dress was made to promote Liquorice Allsorts by the sweet company Trebor Bassetts.

A brief history of Sharps Toffees.

Edward Sharp opened a small shop on Week Street in 1876. His wife made home-made sweets which led to the production of 'Kreemy' toffee. The Sharps brand was first launched in 1911 and by 1921 Sharps claimed to be the largest toffee makers in the world. It was advertising that helped build this. They used a character called Sir Kreemy Knut. In 1931 Sir Edward Sharp died, leaving his sons to continue sweet and toffee making. In the 1960's Sharps joined with Robertson and Woodcock. They became Trebor, later Trebor Bassetts and kept on making toffees, soft mints and fudge until they were sold to Cadbury's. This dress was worn to promote Allsorts sweets.

Activity; As Spike is now hungry talking about sweets, so has been making cookies - see the next page for instructions.



Spike's Cookie Recipe

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Preparation;

- Turn on oven to 190c (375F)

- Weigh ingredients;

225g flour

100g butter

175g sugar

1 egg

Your choice of flavour, choc chips, cherries etc

Mixing bowl

Wooden spoon

Baking sheets

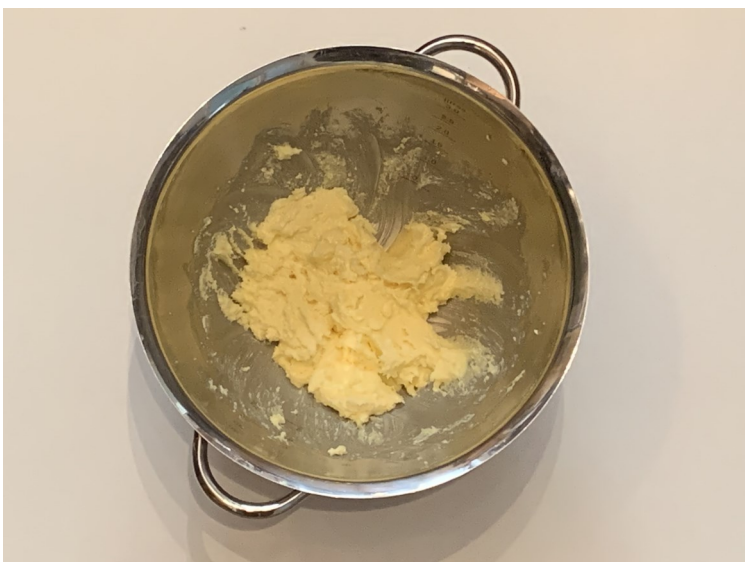
Cooling rack



Step 1.

Put the sugar and butter into the mixing bowl.

Using a wooden spoon, spatula or put into a food mixer, cream them together until light and fluffy. It should get lighter in colour from a yellow to a pale cream.



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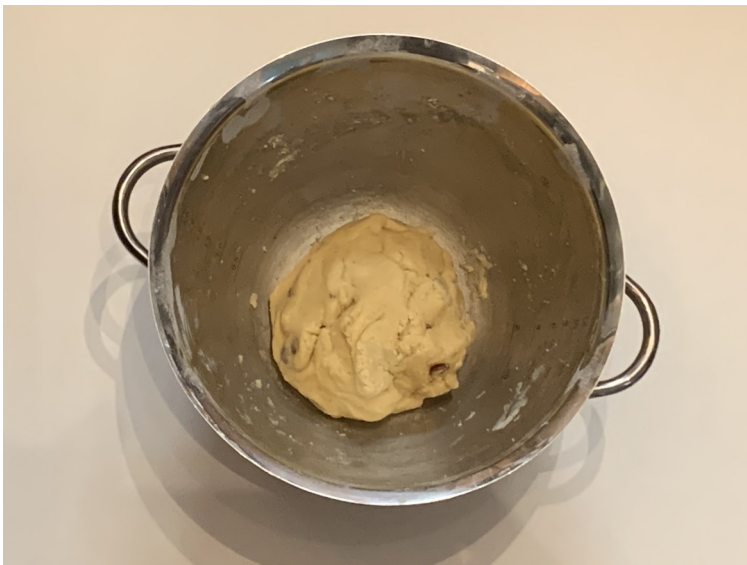
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Step 2.

Add the egg, flour and flavour—we've used chocolate chips.

Using a wooden spoon, spatula or put into a food mixer to mix altogether.



You will need to dio a final mix with your hands to gather the dough into a ball. Make sure it is all sticking together. It will be a little sticky to touch. If it is very dry and crumbly you may need to add a few drops of milk.



Step 3;

Take small pieces of dough, about the size of a ping pong ball, and roll into a ball in the palm of your hands. Place onto a baking sheet.

Repeat until all the dough has been used . You will get 16-20 depending on size of balls.

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Step 4.

Use a fork to squash each ball a little—this will give them a line pattern on the top.



Step 5.

Put the trays carefully into the oven. You will need to be careful with this and may need a grown up helper to help with the oven.

Cook for 10-12 minutes or until golden brown.



Step 6.

Carefully take the baked cookies off of the baking tray (you may need your grown up helper again here) and put them on a wire cooling rack to cool.

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Step 7.

You can decorate with icing and sprinkles too.

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