

Siege Coin Shortbread

For the grown ups:-

Siege money is money of necessity, a ready currency which could be used to pay mercenaries and troops in cities and towns under siege. The production of what were often oddly shaped and stamped coins allowed for the continuation of everyday transactions in the extraordinary environment of a besieged settlement.

**You will need:-
250g Plain Flour
75g Sugar
175g Butter**

Start by getting a grownup to turn on the oven to gas mark 3 (160°C or 325°F).

Now grease and line a baking sheet.

Mix the flour and sugar together in a bowl.

Next rub in the butter.

Keep kneading till it looks like play dough.

Then roll it out till its nice and flat.

It needs to be about 1cm thick.

Next step is to cut it into diamond shaped coins.

(I use a pizza cutter for this bit)

When all cut out place on your baking sheet.

Your grownup can put them in the oven now!

They will need to be in the oven for 20-30 minutes.

Keep an eye on them, they need to be light golden brown.

Once cooked and cooled you can decorate them like the coins, you don't have to. They are still tasty.



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