

Biscuit Bunnies



Directions

Prep time : 12 mins Cook time : 12 mins

- 1- Gather your ingredients, then make the dough as follows
 - 1- Cream butter, sugar and vanilla together until light and fluffy
 - 2- Add egg, beating well.
 - 3- Sift flour and baking powder together and mix into creamed mixture.
- 2- Once the dough is made roll spoonfuls into small egg shapes and put on the baking paper on the baking tray.
- 3- Use a tooth pick to make eyes, then use clean scissors to make cuts in the top of the biscuit to make the ears. If you wish you may want to add a small ball of dough for a nose and lines for whiskers. Then bake at 190 C for about 12 minutes until golden.

Alternative

This is a basic biscuit recipe the dough can be made into many shapes, so keep this one for further activities. It works great for cookie cutters too.

Items needed

- Measuring jugs/spoons
- Mixing bowl
- Baking tray lined with baking paper
- Electric beater or whisk
- Tooth pick and scissors

Ingredients

- 125g butter, softened
- 3/4 cup sugar
- 1 tsp vanilla essence
- 1 egg
- 2 cups plain flour
- 1 tsp baking powder

Makes approx 25-30 biscuits

