

Ginger Bunny Biscuits M

To bake your own ginger bunny biscuits, you will need:

- · 6oz self-raising flour
- 4oz soft brown sugar
- 1 tsp bicarbonate of soda
- · 2oz unsalted butter
- 1 tsp ground ginger
- 1 tsp golden syrup
- 1 egg
- Decorating icing
- Bunny shaped biscuit cutters (or whatever shape cutters your Bingsters want to use!)

As Bingsters vary in age and ability, we'd like to point out some safety considerations. It's great to get your Bingsters involved in making ginger biscuits and we encourage that, but please do use caution and your own good judgement about which steps your Bingster can safely be involved in. Please don't leave your Bingster unsupervised in the kitchen.

Instructions:

- 1. Add all the dry ingredients to a bowl and mix together.
- 2. Beat the egg in a separate bowl.
- 3. Add the beaten egg to the dry mixture a little at a time, stirring with a wooden spoon until it's all mixed up into a thick dough.
- 4. Tip out your dough onto a floured surface and roll it flat with a rolling pin, making sure you squish out all the lumps.
- 5. Using your biscuit cutters, cut out your shapes and place on a lightly greased baking tray.
- 6. Set your Chicky Timers to 15 minutes and bake at 180°C. Your biscuits are ready when they're golden brown.
- 7. Ring ring! Chicky says your biscuits are ready. Transfer to a wire rack and cool, before decorating any way your Bingster likes.
- 8. Finally it's time to eat them all up... yummy delicious!