

# Easter Bunny Biscuits

**Makes 25 - 30 small bunnies**

(Less using a large biscuit cutter)

## What to find:

One medium orange (scrubbed)

225 g Plain Flour

110g butter

50g unrefined caster sugar

Small currants /silver balls for eyes

## Kitchen stuff:

Grater

Chopping board

Small knife

Juice squeezer

Scales

Sieve

Mixing bowl

Wooden spoon

Rolling pin

Cutter

2greased baking trays

Palette knife

Cooling rack

## What to do:

1. Put the oven on. Fan - assisted ovens 160C, conventional ovens 180C, 350F or Gas4.
2. Grate the orange rind. Turn the orange around as you grate. Be careful not to grate the pith (white) and to keep your fingers safe. Put the rind in a bowl.
3. Cut the orange in half on a chopping board and twist each half around a squeezer to get the juice out.
4. Use a sieve to sift the flour into a large mixing bowl.
5. Cut up the butter into cubes and add it to the flour. Using the tips of your fingers mix the flour and butter together until it looks like breadcrumbs.
6. Use a wooden spoon to stir in the sugar, grated orange rind and juice.
7. Work the mixture together to make dough with your hands.
8. Sift a little flour over a working surface and place the dough on the flour.
9. Roll out the dough with a rolling pin, until it is 5mm thick.
10. Cut out the bunnies and place them on a baking tray.
11. Bake in the oven for 12-15 minutes until they are lightly golden. (**Younger children** Ask a Grown-Up to help you to put the trays in and take them out of the oven).
12. Allow the biscuits to cool for a few minutes and then place them on a cooling rack using the palette knife. Carefully push a small piece of currant or silver ball in place, as an eye, before the biscuits harden.

## Tips:

Try to roll the dough in the same direction. Move the biscuit dough and do not change the direction in which you roll. Re-roll the dough to make the last biscuits.

Make 'shapes' with leftover biscuit dough, but try to keep the biscuits the same shape, and thickness for 'even' cooking times.

For golden bunnies ice the cooked biscuits, using an unrefined icing sugar.

**FOR AN EASTER BUNNY HUNT WRAP YOUR BISCUITS IN GREASEPROOF PAPER AND HIDE THEM!**

**YOU MUST ALWAYS HAVE A GROWN-UP IN THE KITCHEN WITH YOU.** ©Stirinstuff