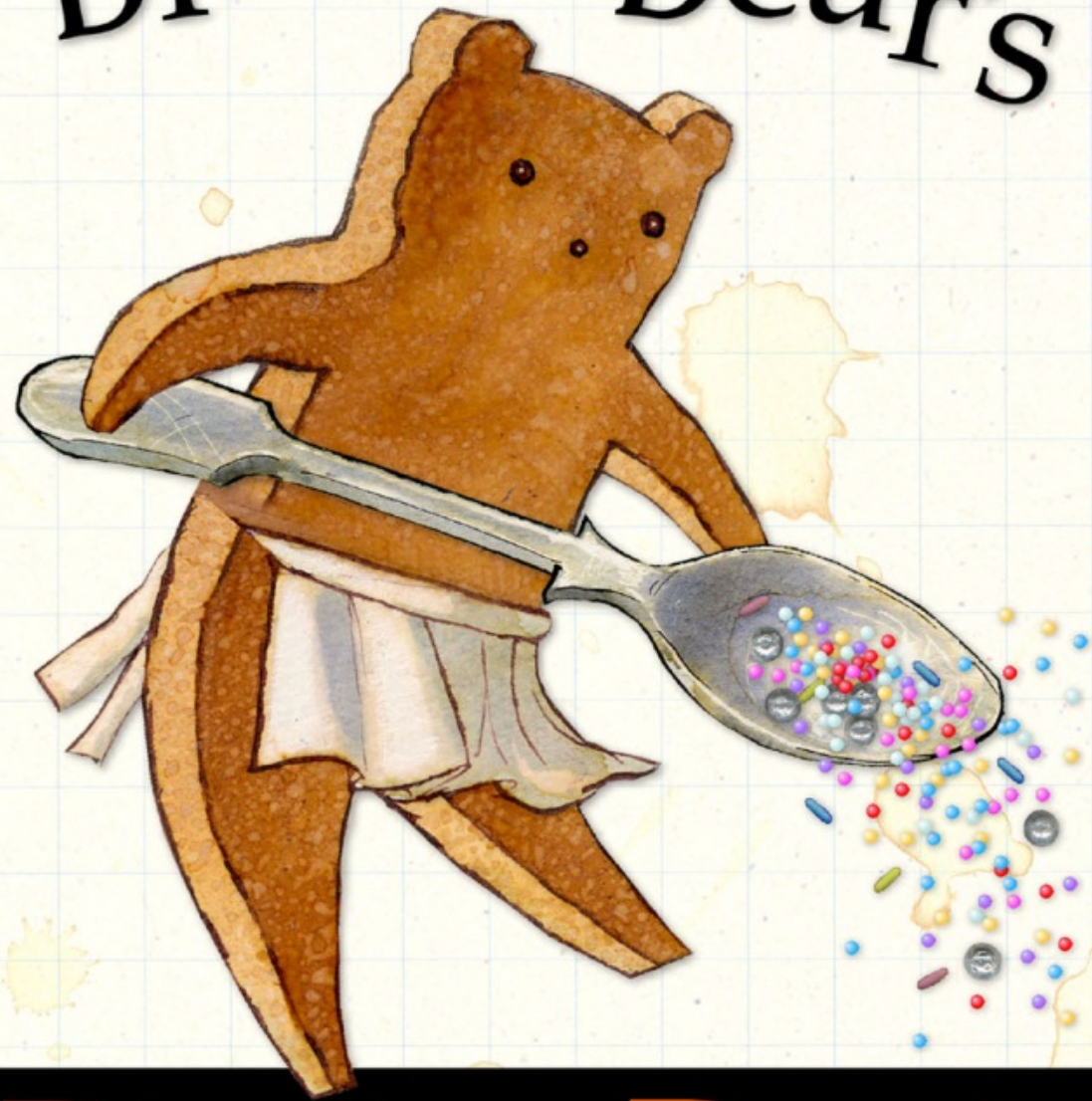


Here's a template
for cutting out
a Biscuit Bear shape

Biscuit Bear's



Recipe Book

make your own biscuit bears

You need:



butter
110g



plain flour
175g



caster
sugar
50g

1 Preheat your oven and lightly grease a baking tray.



gas mark 2
or 300°F
or 150°C

2 Beat the butter until it is soft then mix in the sugar and the sifted flour. Finish mixing it with your hands. (But make sure they're clean of course.)

3 When you have a nice smooth lump of dough, roll it out



to about 5mm thick.

4 Stamp out biscuit shapes with your cutter and arrange them on the baking tray.

(Add currants for the eyes and nose)



5 Bake the biscuits for about 30 minutes (until they are golden-coloured and smell lovely.)

6 Let your biscuits cool down and then decorate them

before they run away.

