



# Painted Elephant Biscuits

## Ingredients

110g (4oz) butter or margarine

110g (4oz) soft brown sugar

1 egg

225g (8oz) plain flour

1 pinch of salt

1 tsp mixed spice

## For decorating

food colouring

cotton buds

## Equipment

a large mixing bowl

a sieve

a teaspoon & tablespoon

a wooden spoon

elephant cutter

boards and rolling pins

a cup

scales

baking trays & wire rack

This recipe makes approximately 20 biscuits.

## Method

1. Pre-heat the oven to 190°C (375F) gas mark 5.
2. Mix the butter and sugar in the bowl until smooth and creamy.
3. Crack the egg into the cup, then add it to the mixture and stir well.
4. Sift the flour, salt and mixed spice and mix to form a dough.
5. Sprinkle some flour on a board or clean work surface.
6. Take some of the dough and roll out until about 5mm thick.
7. Cut out elephant shapes and lift carefully onto baking trays.
8. Bake for about 15 minutes until golden brown.
9. Cool on a wire tray.

## Decorating the biscuits:

10. Mix some food colouring with a little water in a small bowl.
11. Use the cotton buds to paint decorations on the biscuits. or
12. Decorate with icing and sprinkles.

