

SAFARI

COOKIE CUTTERS

Use your favourite recipe or try our method for perfect safari animal cookies:

① Use your hands to form breadcrumbs with:

$\frac{3}{4}$ tsp bicarbonate of soda

175g soft brown sugar

1 tsp ground ginger

90g butter

350g plain flour

② In a separate bowl beat 1 egg & 4 tbsp golden syrup.

④ Roll out the dough on floured surface 3mm thick. Cut each shape remembering that your animals require 2 sets of legs.

③ Mix everything together into a dough, and knead until smooth. Cover, and chill dough for at least 1 hour.

⑤ Bake on a greased baking tray in a preheated oven at 150 °C (356 °F) for 8 to 10 minutes or until golden brown. Allow to cool before assembling your safari animals.

EAT THEM BEFORE THEY EAT YOU!