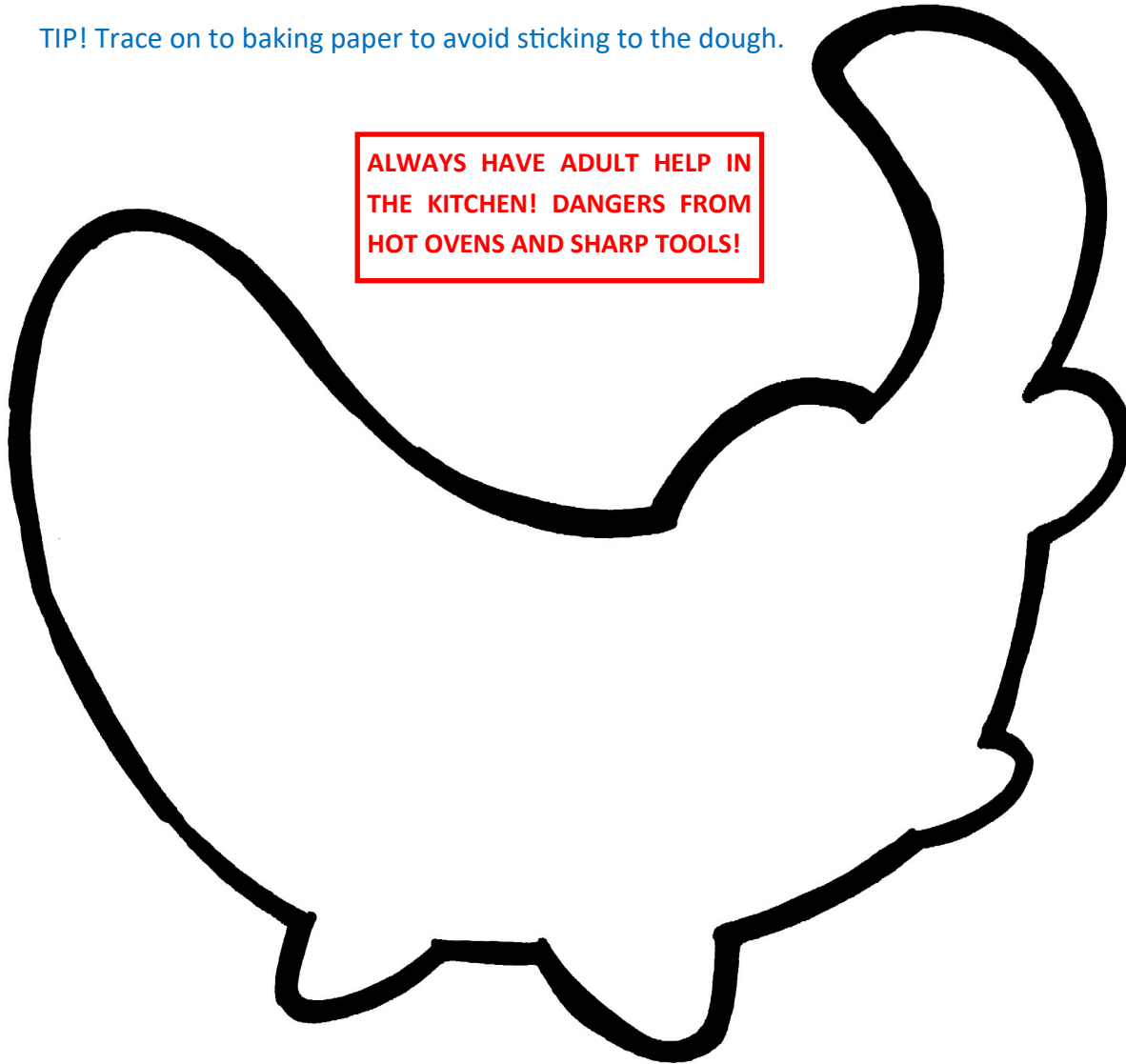


COOKIECUTTER COOKIES

Use the template to create lots of tasty cookiecutter shark cookies!

TIP! Trace on to baking paper to avoid sticking to the dough.

ALWAYS HAVE ADULT HELP IN THE KITCHEN! DANGERS FROM HOT OVENS AND SHARP TOOLS!



- 350g/ 12.5oz plain flour
- 125g/ 4.5oz butter
- 100g/ 3.5oz brown sugar
- 3 tsp ground ginger
- 1 tsp ground cinnamon
- 1 tsp bicarb of soda
- 4 tbsp golden syrup



- Mix the butter (melted), syrup and sugar.
- Add the rest of the ingredients to make a dough.
- In between 2 sheets of baking paper, roll out the dough to the thickness of a pencil (about 5mm)
- Cut out shapes and place on a tray to bake 180°C/350F for around 12 minutes.
- Decorate to add details like eyes and teeth.

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#showusyoursharks



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