



Bunnies on the Grass

Easter Biscuits Recipe card



Ingredients

- 250g self raising flour
- 1 teaspoon ground ginger
- 1 teaspoon cinnamon
- 50g butter
- 100g soft brown sugar
- 2 tablespoons golden syrup
- 1 egg, beaten
- 100g icing sugar
- 2 tablespoons desiccated coconut
- Green food colouring

Before you start, turn the oven on to 180C//350F/Gas 4

How to make biscuits:

1. Sift the flour, ginger and cinnamon into a mixing bowl. Add the butter and sugar and rub together with your fingers.
2. Beat the golden syrup and the egg together with a folk, then stir them into the flour mixture and mix until smooth.
3. Sprinkle a little flour onto the work surface and rolling pin and roll out the dough evenly. Using a biscuit cutter, cut out 12 bunnies. Roll out the rest of the dough. Divide into 4 flat shapes. Line the baking sheets.
4. Put the bunnies on one baking sheet and the bases on another. Bake the bunnies for 8 minutes and the bases for 12-15 minutes. Take out of the oven. When the biscuits are cool and hard take them off the baking sheet.
5. Mix the icing sugar with a little water until it is runny enough to spread. Add a little green colouring to the coconut. Ice the flat bases. Sprinkle over the green coconut then add 3 bunnies to each base.



You can of course use any biscuit recipe. If you haven't got a rabbit cutter, draw a rabbit shape on card, cut out and use to cut round dough.



We'd love to see your creations - tag us in your photos on instagram @monhubs



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