

Bake your own...

Horse biscuits

Makes approximately 24 biscuits

You will need:

- ☐ 100g unsalted butter, softened at room temperature
- ☐ 100g caster sugar
- ☐ 1 medium free-range egg, lightly beaten
- ☐ 275g plain flour
- ☐ 1 tsp vanilla extract
- ☐ Icing and chocolate to decorate
- ☐ Horse cookie cutter (or a clever adult!)



1

Preheat the oven to 190C/375F/Gas 5. Line a baking tray with greaseproof paper.



2

Mix the butter and sugar together in a bowl. Add in the egg and vanilla extract, a little at a time, until well mixed.



3

Stir in the flour until you have a dough. Roll the dough out on a lightly floured work surface to a thickness of about 1cm.



4

Cut biscuits out of the dough using the horse cookie cutter and place onto the baking tray. Bake for 8-10 minutes. Make sure an adult helps you with this!



5

Leave to cool then decorate using icing and chocolate! You could even make some with chocolate chips in so they look spotty!



"You will definitely need a grown-up to help you with this!"



Cookie says



"Why not sell your cookies to raise money for me and my friends?!"