

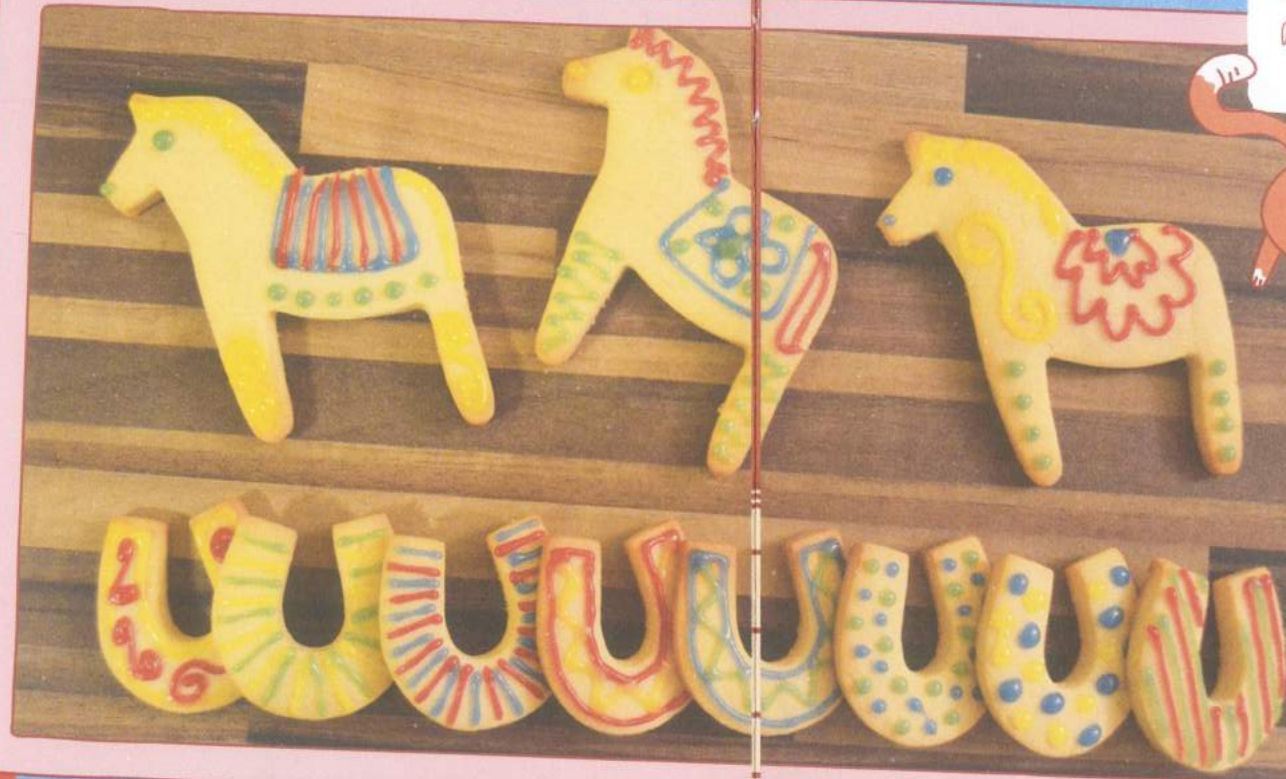
Bake your own...

Horse biscuits

Makes approximately 24 biscuits

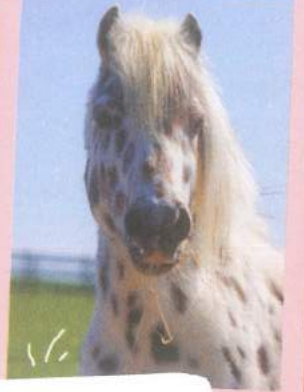
You will need:

- 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!)



"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?!"



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 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!