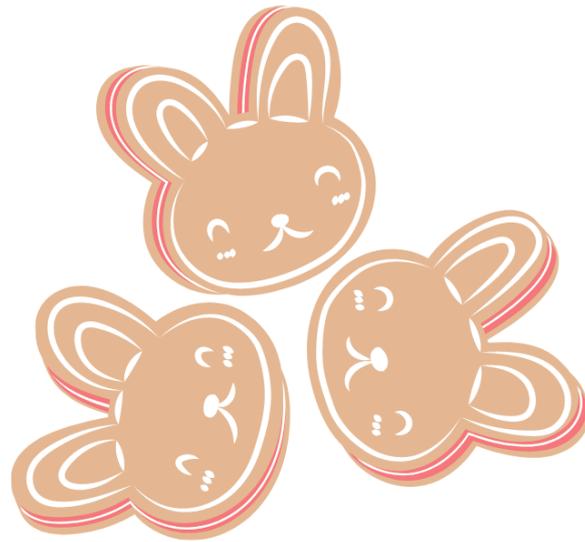
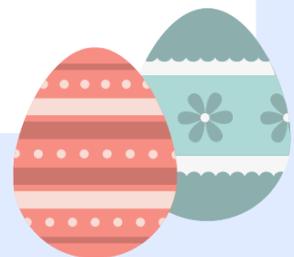




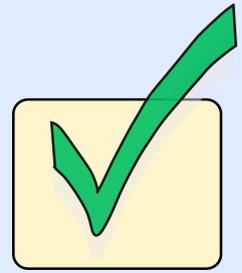
# Bunny Cookies



A STEP BY STEP GUIDE



# Ingredients



- 120g butter, softened
- 75g light brown sugar
- 75g golden caster sugar
- 1 medium egg
- 1 tsp vanilla extract
- 180g plain flour
- ½ tsp bicarbonate of soda
- 1 small bag raisins for the bunnies eyes


120g butter



75g brown sugar



75g caster sugar



1 egg



1tsp vanilla extract



180g plain flour



1/2 tsp bicarbonate of soda



raisins

# Step by step guide

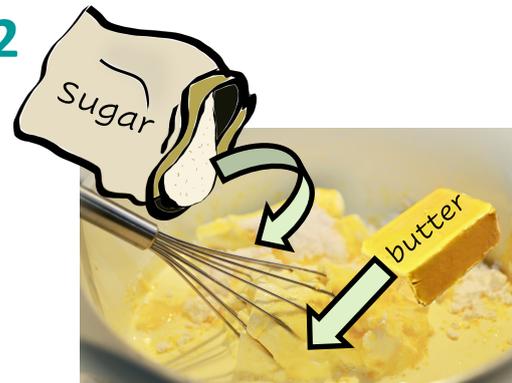


1



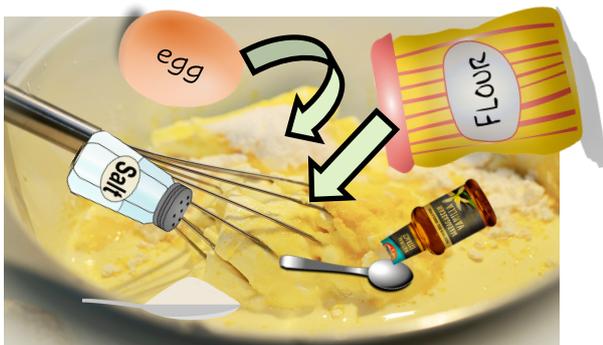
Heat oven to 180C/160C fan/gas mark 4 and line two baking trays with parchment.

2



In a large bowl cream the butter, brown and white sugar together until very light and fluffy.

3



Next beat in the egg and vanilla extract. Once combined, stir in the flour, bicarbonate of soda, and  $\frac{1}{4}$  tsp salt.

4



Sprinkle some flour onto your worktop then roll out the mixture. Next use a bunny cutter to cut the dough into bunny biscuit shapes. Place the biscuit shapes on a baking tray adding some raisins for the eyes.

5



Leave enough space between each biscuit to allow for spreading. Bake for 10-12 mins or until firm at the edges but still soft in the middle – they will harden a little as they cool.

6



Leave to cool on the tray for a few mins before eating warm, or transfer to a wire rack to cool further. *Enjoy!*