

Bunny Print Cookies



Items needed

- 1 TBSP measure
- 1 tsp measure
- Baking tray
- Baking paper
- Mixing bowl
- Electric beaters

Ingredients

- 225 g unsalted butter
- 1/2 cup Chelsea White Sugar
- 1/4 can sweetened condensed milk
- 2 cups flour
- 1 tsp baking powder

Method

Makes approx. 20 cookies

1. Preheat the oven to 180°C. Grease or line baking tray with baking paper.
2. Add butter and sugar in a mixing bowl. Using an electric beater, cream the butter and sugar (beat until pale in colour). Add condensed milk and mix for a further minute.
3. Sift together flour and baking powder and fold into creamed mixture.

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Bunny Print Cookies Cont.

4. Take a tablespoon of dough and roll it in a ball to make the foot of the paw print. Place on the baking tray. Make three toes by using the teaspoon and rolling three separate teaspoons of dough into balls. Place the three small dough balls next to the large dough ball on the baking tray.
5. Use a Tablespoon measuring spoon to make an indent on the foot of the cookies by pressing down, and use a teaspoon measuring spoon to make an indent on the toes of the cookies by pressing down.
6. Bake for 12-15 minutes or until biscuits are a light brown on the bottom, cool on a wire rack.
7. To make the icing, in a medium bowl use a hand mixer to mix the powdered sugar, milk, vanilla and red food colouring. Place the icing in a piping bag, or make your own piping bag by placing the icing in a small ziploc bag. Barely cut an opening on one of the corners of the bag. In a circular motion, squeeze the icing into the indents of the paw prints.



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