



Bear Biscuit Recipe



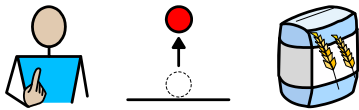
You will need:



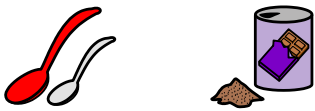
150g butter (softened)



75g caster sugar



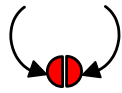
200g self raising flour



1 tbsp cocoa powder



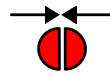
Eyes or icing pens



- How to make the bear biscuit.



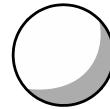
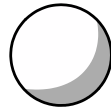
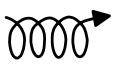
- Line the baking sheet



- Mix the sugar and butter together



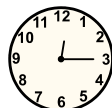
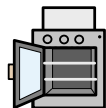
- Add the flour and cocoa powder



- Roll dough balls for head and small balls



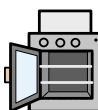
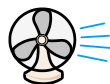
for ears



180°C

- Bake in oven for 12-15 minutes at 180c, or

160°C



160c if using a fan oven