

Dog Biscuits!

These biscuits are for humans, not dogs!
Follow this simple recipe and then cut your biscuits
into fun dog-bone or festive Christmas tree shapes.

125 g butter
½ cup sugar
1 egg
1 tsp vanilla essence

2 cups flour
1 tsp baking powder
¼ tsp salt

- 1** Preheat oven to 180 °C. Cream butter and sugar and add egg and vanilla. Beat until light and fluffy. Sift flour, baking powder and salt. Work the dry ingredients into the butter mixture to make a soft dough. Cover and chill for 30 minutes.
- 2** Place teaspoonfuls onto a baking tray and lightly flatten with a fork.
- 3** Bake for 10–12 minutes, until light golden in colour.
- 4** This mixture can be rolled and cut into any shape you like. We recommend dog bones! Ice and decorate any way you wish – use your imagination. For a chocolate flavour, add 1 tablespoon cocoa to the flour. Essences such as almond or lemon can be added for flavouring. Ice with plain or flavoured icings and sprinkle with finely ground chocolate or hundreds and thousands.

