

## Ingredients to make teddy bear biscuits.

### Ingredients

175g of butter

100g of caster sugar

1 egg

250g of plain flour

Something for the eyes and nose like currants or smarties.



### Method

1. Preheat the oven to 180 C or gas mark 4
2. Line a baking tray with baking paper
3. Beat the sugar and butter together till creamy
4. Beat the egg and add the flour until it makes a dough
5. Gather together, wrap in cling film and leave to rest for 30 min in the fridge
6. Roll the dough and use the template to cut out teddy bear shapes.
7. Place on baking tray
8. Put in the oven
9. Remove from the oven after 15 min
10. Push the smarties or currants into the bear shapes; using one for the eye and one for the nose.
11. Leave to cool
12. Enjoy

