

Ginger Owl Biscuits (egg free & gluten/dairy free options) Yr2

Ingredients

100g sugar 

100g margarine (or Sunflower Pure if req.)

2 tsp of ground ginger 

100g self-raising flour (gluten free if req.)

Optional raisins to add eyes ☺ 



Please note these biscuits can be made with any shape cutter you may have at home or rolled into balls will flatten into round biscuits.

Method

1. Preheat the oven to 120 deg c/Gas Mark $\frac{1}{2}$.
2. Place the sugar in a large mixing bowl, add the margarine and cream them together with a wooden spoon.
3. Add the flour & ginger and mix to form a dough.
4. Transfer the dough onto a floured board and with very floured hands pat out to about $\frac{1}{2}$ cm thickness. Beware the mixture is very soft.
5. Use the cutters to cut out your owls (approx 12 owls), and very carefully transfer to your ungreased baking trays, using a fish slice, spacing the owls quite far apart to allow for spreading during cooking. (They do spread a lot!)
6. Once on the tray, tear a raisin apart in your fingers and apply 2 eyes and if time add further feather marks with a butter knife. Bake for 40 minutes or until slightly brown in colour. Leave on the baking tray for 5 minutes when out of the oven to allow biscuits to slightly harden before cooling on a wire rack.