

### Ingredients

100g sugar ...



100g margarine (or Sunflower Pure if req.)

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

2 tsp of ground ginger ...



Optional raisins to decorate 😊



### 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 dinosaurs (approx 12), and very carefully transfer to your ungreased baking trays, using a fish slice, spacing the dinosaurs quite far apart (6 to a rectangle tin) to allow for spreading during cooking. (They do spread a lot!)
6. Once on the tray, use a cocktail stick to add eyes/mouth and then use raisins to add scales & plates 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.

**Please Note:** Any shaped cutter can be used with this recipe or alternatively roll into balls to produce lovely round biscuits once cooked.