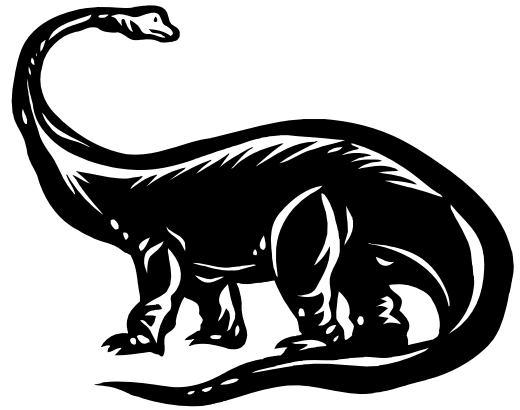


Dinosaur Biscuits

What you need:

- 100g margarine
- 100g caster sugar
- 200g flour
- 1 egg
- $\frac{1}{2}$ teaspoon salt
- Flour for rolling out
- 200g icing sugar
- Yellow or green food colouring
- Hot water
- Currants or shiny silver balls for eyes
- Writing icing in different colours



What you need to do:

1. Heat the oven to 180°C.
2. Cream margarine and sugar together until light and fluffy.
3. Beat the egg into the creamed mixture.
4. Fold in the flour and salt.
5. On a lightly floured surface, knead the biscuit dough and roll out to approximately 5 mm - 1 cm thick.
6. Cut into dinosaur shapes using dinosaur-shaped biscuit cutters, or cut out some of the dinosaur pictures to use as templates to cut around.
7. Prick the surface of the biscuits and place on a greased baking tray and bake for 15-20 minutes.
8. Leave to cool on the tray for 5 minutes before transferring to a cooling rack.
9. Mix together icing sugar with a few drops of food colouring and a little hot water to a smooth paste. Take care not to add too much water.
10. Decorate your biscuits with the icing. Add detail using the writing icing.
11. Add currants/silver balls for eyes.
12. Enjoy your biscuits together!