

Banana Bunny Biscuits



20 servings



35 mins



Easy



What you'll need:

- ☐ 150g butter
- ☐ 225g plain flour, sieved
- ☐ 55g caster sugar
- ☐ 85g Nesquik Banana
- ☐ 2 large egg yolks
- ☐ Currants for eyes
- ☐ Baking trays, baking paper, biscuit cutters and a rolling pin

Make our simple bunny biscuits:

STEP 1 Pre-heat the oven to 190°C, 375°F, Gas Mark 5.

STEP 2 Rub the butter into the flour until the mixture resembles bread crumbs. You can use a food processor if you have one.

STEP 3 Add the sugar, Nesquik and egg yolks. Using clean hands, mix to form a stiff dough. This takes a minute or two so be patient!

STEP 4 Dust a clean work surface with flour. Flour your hands and a rolling pin.

STEP 5 Roll the dough out to about 0.5cm (¼inch) thick.

STEP 6 Cut the dough into bunny shapes using biscuit cutters.

STEP 7 Place on a baking tray lined with baking paper. Press currants into the shapes to make eyes.

STEP 8 Bake for 8-10 minutes until biscuits are golden. Cool on a wire rack.

Tip: You can use any shape of biscuit cutters for this recipe – or simply cut round a small glass or dish.