

THE LAB

Three things to make and do



TOP TIP!
We've created a free template for your dino cookies at tinyurl.com/SN-3Ddino

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Make 3D dino cookies

These roar-some prehistoric biscuits are a delight for dinosaur fans.

What you need

- 87g unsalted **butter**
- 100g caster sugar
- 1 large **egg**
- ½ tsp vanilla extract
- 200g plain **flour**
- ½ tsp **baking powder**
- ½ tsp salt

For decorating:

- 200g icing sugar (sieved)
- Food colouring
- 2 bowls
- Whisk
- Rolling pin
- 3D dino cookie cutters (or use the template provided)
- Baking sheet lined with baking paper

Instructions

- 1** Whisk the butter and sugar together in a bowl until the mixture is smooth and creamy. Add the egg and vanilla extract and mix gently until well combined.
- 2** In a separate bowl, combine the flour, baking powder and salt. Gently fold the dry ingredients into the wet ingredients until a dough forms.
- 3** Wrap your dough in cling film and pop it in the fridge for one hour. When you are ready to make your biscuits, preheat your oven to 180°C/160°C fan/gas mark 4.
- 4** Roll out your dough onto a floured surface until it is about half a centimetre thick. Cut out your 3D dinosaur shapes. Place your shapes onto a baking sheet lined with baking paper.
- 5** Pop in the oven for 8-12 minutes, or until the edges are golden. Leave to cool.
- 6** Mix food colouring and icing sugar with water to make a thick paste. Decorate your dino cookies. Once they are dry, assemble and eat. Roar!

Allergy warning! Ingredients in **bold** are allergens (substances that cause allergic reactions). Learn more at tinyurl.com/SN-allergy

Cut out your dinosaur shapes.



How does it work?

World Dinosaur Day is on 1 June every year. Why not celebrate these amazing prehistoric beasts by making dino cookies for your friends and family? These buttery biscuits are perfect because they hold their shape well, while also being lovely and crumbly. This is all down to getting the correct ratio of sugar, butter, eggs and flour. Chilling the dough is also important, so that the butter and sugar don't melt while you're cutting out your biscuits, and they hold their shape better when baking.

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