



Let's make... Ginger Bunny Cookies

You will need:

- 3/4 cup self-rising flour
- 1/2 cup light brown sugar
- 1 tsp baking soda
- 4 tbsp unsalted butter
- 1 tsp ground ginger
- 1 tsp maple syrup
- 1 egg
- Decorating icing
- Bunny shaped cookie cutters (or whatever shape cutters your Bingsters want to use!)
- Fruit (optional)



Please use caution and your best judgement about which steps your Bingster can safely be involved in.

Instructions:

- Step 1.** Add all the dry ingredients, the butter and the maple syrup into a bowl, and mix together.
- Step 2.** Beat the egg in a separate bowl then add to the mixture, a little at a time. Stir with a wooden spoon until it's all mixed up into a thick dough.
- Step 3.** Pour out your dough onto a floured surface and roll it with a rolling pin, making sure you squish out all the lumps.
- Step 4.** Using your cookie cutters, cut out your shapes and place on a lightly greased baking sheet.
- Step 5.** Set your Chicky Timer for 15 minutes and bake at 350 °F. Your cookies are ready when they're golden brown.



Step 6. Ring ring ring! Chicky says your cookies are ready. Transfer to a wire rack and cool, before decorating. How about using squishy icing, fruit and sprinkles?

Step 7. Now your Ginger Bunny Buddies are all finished and ready to eat... yummy-delicious!

**Ginger Bunny
Cookies...**
they're a Bing thing!



**We love to
hear from
you!**

We would absolutely love to see photos of your Bingsters enjoying their food, so please share them with us on Facebook and Instagram using #BingBunny or @BingBunny.

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