

Animal Crackers

You will need:

120g / 4oz Plain flour
60g / 2oz Wholemeal flour
30g / 2tbs Sugar
1/2 tsB bicarbonate of soda
1/4 tsp salt
1/4tsp ground cinnamon
4 tbsp vegetable shortening
15g Butter or margarine
2 tbsp water
1 tbsp honey
1 tbsp treacle or molasses
A few drops vanilla essence

What you do:

Sift the flours with the sugar, bicarbonate of soda, salt and cinnamon into a deep bowl.

Cut in the vegetable shortening and butter until the particles are the size of small peas. Combine the water, honey, treacle and vanilla in a small bowl. Mix with the dry ingredients, tossing and mashing with a fork until the particles cling together.

Form into a ball, cover with cling film and refrigerate for 1 hour.

Divide the dough in half and roll out to 5mm thickness on a well floured surface. Flour the rolling pin frequently while rolling out.

Then:

Cut the dough with animal shaped biscuit cutters.

Prick lightly with a fork and transfer to a plate or microwave baking sheet lined with non-stick or grease proof paper. Repeat with the other half of the dough. Cook 12 biscuits at a time arranged in a circle around the edge of the plate or baking sheet.

Cook on HIGH for 1-2 minutes or until the surface of the dough is dry and firm to touch. Cool on a wire rack.

Sprinkle lightly with icing sugar or decorate with melted chocolate.