



DINO'S DYNAMOS

Recipe

Beautiful Bug Cookies...

Ingredients

250g caster sugar
225g butter
250g plain flour
2 eggs
1 teaspoon baking powder
Pinch of salt

To decorate:

200g icing sugar
2 tablespoons butter
1-2 tablespoons milk
Selection of food colourings
Gumdrops
Strawberry/liquorice laces



buggylicious!



Recipe

1. Get an adult to heat the oven to 200°C.
2. Mix together the sugar and butter until creamy. Add the eggs followed by the flour, baking powder and salt.
3. Place tablespoon sized blobs on a greased baking tray and cook for 8-10 minutes.

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4. Get an adult to take the cookies out of the oven and place them on a wire rack to cool.

Let's turn these cookies into bugs...



To make the icing, mix the icing sugar and butter together into a paste, add a little milk if necessary.

Split the icing into different bowls and add a different splash of food colouring to each bowl.

Cover each cookie in icing, add a gumdrop for a head and short pieces of strawberry or liquorice lace for legs, finish off by adding tiny pieces of lace as spots.



Insects have been around for a **LONG** time....fossil records show they began to inhabit the Earth 150 million years before the dinosaurs!!



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