



# OT Mom Learning Activities



## OT Mom's Special Shape Cookies



### Ingredients:

This quantity is enough for 4 children to each make a tray of biscuits!

175g butter, softened  
300ml brown sugar  
2 eggs  
½ tsp vanilla essence  
600ml plain flour  
1 tsp baking powder  
1 tsp salt

### Icing:

+/- 300g icing sugar  
Food coloring if desired  
Decorations if desired  
Small plastic sandwich bags for icing  
Rolling pins, cookie cutters  
Baking paper

### Method:

- 1) Preheat oven to 180\* C, and cut 4 pieces of baking paper to fit your baking trays
- 2) Cream butter and sugar together very well until light in colour.
- 3) Add eggs and vanilla and beat well
- 4) Sift dry ingredients into a separate bowl, then slowly beat them into the wet mixture, a little at a time. If the dough is too sticky, add more flour – it should not leave a mess on your fingers.
- 5) Divide the dough into 2 balls, flatten them and wrap them in cling-wrap. Leave them in the fridge for an hour
- 6) Divide the dough between 4 children, give them each a piece of baking paper, and let them roll the dough, cut it out and make new dough balls with leftovers. The dough is best rolled to ½ cm thick, so watch for shapes that are too thin or too thick.
- 7) Bake at 180\* for 8-10 minutes, or until light golden brown. They harden further as they cool
- 8) Keep them on the baking paper as they cool on a rack,

### Icing:

- 1) Mix the icing sugar with a little warm water until it forms a thick, smooth paste
- 2) Spoon dollops of icing into the corner of a bag, and knot the bag with as little air inside as possible
- 3) Snip a tiny corner off (the size of the snip depends on how runny the icing is)
- 4) Let the kids squeeze icing and decorate to their hearts content.
- 5) Store in an airtight container once the icing has hardened

**Enjoy!**

