

Recipe Ideas:



TOAD BISCUITS: (Makes approx. 10-20 . You will need our toad biscuit template for these, see the back of this leaflet)

Ingredients:

250g butter, softened
140g caster sugar
1 egg yolk
2 tsp vanilla extract
300g plain flour
Grease proof paper

For the Decoration:

Green food dye
300g Royal icing sugar
Lemon/lime juice
White chocolate buttons
Milk chocolate chips
Strawberry laces

Method:

1: Mix 250g softened butter and 140g caster sugar in a large bowl with a wooden spoon, add 1 egg yolk and 2 tsp vanilla extract and briefly beat to combine.

2: Sift over 300g plain flour and stir until the mixture is well combined – you might need to get your hands in at the end to give everything a really good mix and press the dough together.

3: Chill the dough in the fridge for 30 mins.

4: Roll out the dough onto a floured surface until it is roughly the same thickness of a £1 coin. Use your toad template made from grease proof paper and cut around it using a sharp knife to form toad faces.



Recipe Ideas:



5: Place your toad faces on a baking sheet lined with grease proof paper and place in the oven at 180C/160C fan/gas 4 for 10-12 minutes until they are a pale golden colour. Leave to cool completely on a cooling rack.



6: To decorate, put the royal icing sugar into a bowl, add the lemon/ lime juice and a few drops of the food dye until you get the green you're looking for. Use a metal spoon or electric mixer to beat until it is fairly thick and glossy (be aware, if the icing is too thick, it will be hard to pipe!). Take the icing and put into a piping bag with quite a large round nozzle. Cover the biscuits completely in the green icing.



7: Before the icing has set, push your white chocolate buttons onto your biscuits for your toad's eyes and use a small splodge of icing to glue the chocolate chips (or pupils) onto the white chocolate buttons. Finally, add a strawberry lace for the toad's mouth. Leave the icing to set. (place in the fridge if you want it to set quicker)

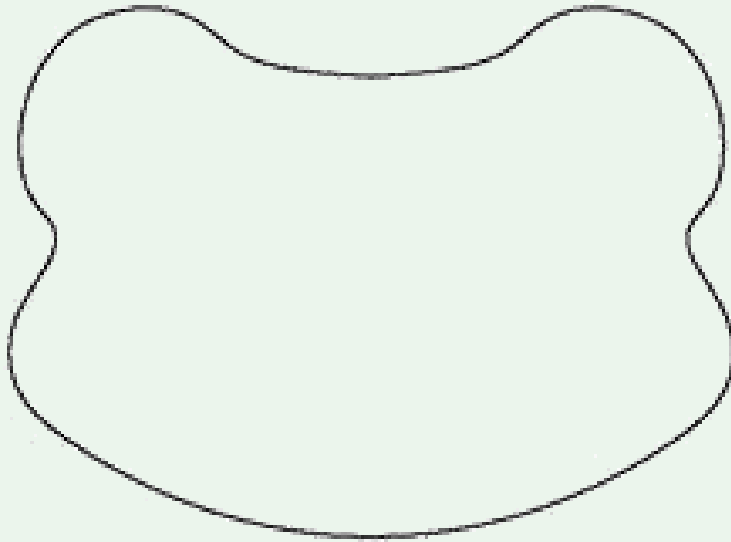


Templates

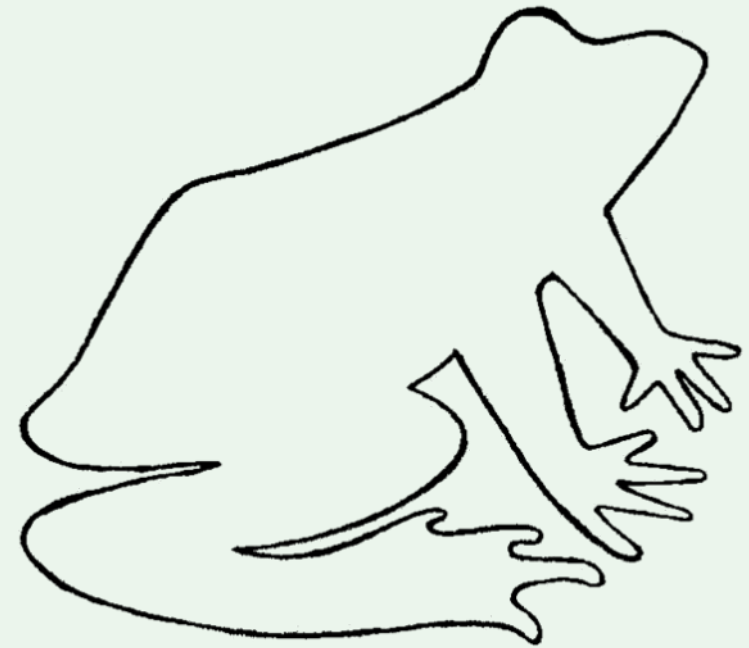


Why not try making your own biscuit templates?

Here are some outlines of our reptile and amphibian species to get you started:



Trace the outline above onto a piece of grease-proof paper and cut out for the toad biscuit recipe.



COMMON FROG



Templates



LIZARD/NEWT



COMMON TOAD

