



Serves	24
Prep (min)	20
Cook (min)	15

BUNNY HUNT MINT CHOC BISCUITS!

Find the bunny in this edible game! **Remember** to let a grown-up check every packet label for allergens (and traces of allergens) before you start.

Free from

Dairy
Egg
Wheat
Gluten free
Nuts
Peanut
Soya
Sesame
Shellfish
Fish

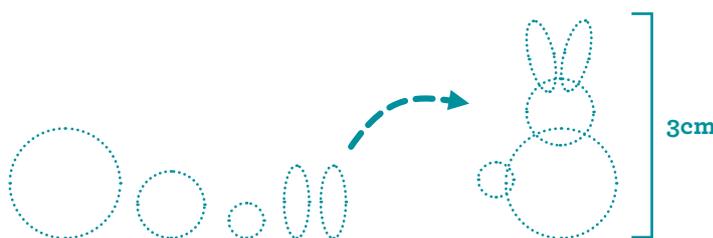
Ingredients

1 grown-up
100g dairy free spread
60g caster sugar
160g gluten free self-raising flour
20g cocoa powder

The 'grass' topping
50g dairy free spread
¼ tsp pure peppermint extract
3-4 drops of green natural food colouring
200g egg free icing sugar

Method

1. Take one grown-up and put them in charge. In a large bowl cream together the dairy free spread and sugar, until pale. Add the gluten free self-raising flour and stir to form large breadcrumbs. Pinch a thumbnail piece of mixture and mould it into a mini bunny shape (see below) and set aside.
2. Line a baking tray with parchment paper and lightly grease. Add the cocoa powder to the rest of the breadcrumb mixture and combine. Use your hands to roll it into a thick chocolate log 3-4cm in diameter.
3. Slice dough into ½cm thick discs and place them on your baking tray. Underneath one biscuit place your mini dough bunny and press down lightly to make sure it's firmly in place, then chill your biscuits in the fridge for 15 minutes. While your biscuits chill, preheat your oven to 180°C, gas mark 4.
4. Bake your biscuits for 15 minutes, until firm around the edges (be careful as they will be very hot). Leave the biscuits to cool a little before transferring to a wire rack to cool completely.
5. **The 'grass' topping!** Combine the dairy free spread with the peppermint extract, drops of green food colouring and **half** the icing sugar to form a thick paste. Add the remaining icing sugar and whisk until light and fluffy.
6. Carefully spoon the icing into a piping bag and pipe a ring of 'grass' around the edge of each biscuit to resemble a rabbit hole! Or spread the icing on with a knife and use a fork to make the grass texture.
7. Finally, print and cut out the Bunny Hunt Scene PDF and arrange them around your biscuits. Now your edible game is ready!! The lucky person who picks up the bunny biscuit wins a bonus treat... you just have to decide what that treat is!



Mini dough bunny tip:

Make sure your bunny is pressed flat so it can hide underneath a biscuit and not be seen!

IMPORTANT INFORMATION

Even though we have made every effort to check all product ingredients are free from listed allergens, please always make sure to double check product labels before consuming. Product ingredients and manufacturing processes change frequently. Therefore Allergy Adventures® cannot be held responsible for any consequences that may arise from any information listed on this page.

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A world of serious fun