



Bunny hug biscuits

MAKES 32 PREP 30 mins COOK 25 mins DIFFICULTY Easy

These adorable biscuits are perfect for Easter baking with the kids – and the decoration possibilities are endless with Dr. Oetker!

What you'll need

- 250g unsalted butter, softened

- 250g golden caster sugar

- 1tsp Dr. Oetker Baking Powder

- 400g plain flour

- 1 medium egg, lightly beaten

- 2 tsp Dr. Oetker Vanilla Extract

- 32 mini chocolate eggs

- 75g Dr. Oetker White Chocolate

- Dr. Oetker Mini Wafer Flowers

- Dr. Oetker Bright & Bold Sprinkle Mix



Method

1. Heat the oven to 190C/170C fan/gas 5. Line two large flat baking trays with baking parchment. In a large bowl, beat the butter and sugar for about 3 mins, until smooth and creamy. Sift the Dr. Oetker Baking Powder, a pinch of salt and the flour into a separate bowl and set aside. Slowly beat the egg and Dr. Oetker Vanilla Extract into the butter mixture, then add the dry ingredients a little at a time. The dough will become very stiff – if it becomes too stiff to mix, turn out onto a work surface and finish off kneading by hand.



Tip from Dr. Oetker

These also taste great with a fruity twist. Replace the vanilla with ½ tsp Dr. Oetker Lemon or Orange Extract to give the biscuits a wonderful citrus flavour.

2. Divide the dough into two batches, then cover the remaining dough while you roll one portion out onto a floured surface until about 5mm thick. Cut the biscuits out from the dough using a gingerbread man cutter (upside down to make bunnies), then transfer to the prepared baking trays, spacing each biscuit at least 2cm apart. Place a mini egg in the centre of each bunny and place the arms around the edges of the egg (they won't wrap around completely.) Use a cocktail stick to poke the eyes and nose.



Tip from Dr. Oetker

It's best to use baking parchment or a silicone baking sheet for this step as greaseproof paper will make the biscuits spread and lose their shape.

3. Bake for 6-8 mins, then allow the biscuits to cool on the tray until firm enough to transfer to a cooling rack. Repeat with the second batch of dough.



Tip from Dr. Oetker

If you want to make a smaller batch, tightly wrap half the dough in cling film and freeze it. When you're ready to use it, just defrost until it reaches room temperature and roll out following the recipe.

4. Melt the Dr. Oetker White Chocolate in a microwave in 30 sec bursts until smooth, then carefully dip each bunny's ears into the chocolate and finish with a Dr. Oetker Mini Wafer Flower and a few Dr. Oetker Bright & Bold Sprinkle Mix sprinkles.



Tip from Dr. Oetker

My little brother loves making these biscuits with me, especially wrapping the arms around the chocolate eggs - and eating them, obviously!