



EDIBLE MUD

It is fun to make mud pies but even better to make butter biscuits. Use the instructions below to make edible mud you can bake and eat.

INGREDIENTS

- 125g Butter, softened
- 1 cup castor sugar
- 2 eggs, lightly beaten
- 2 teaspoons cocoa powder
- 1 cup SR flour
- 1 cup plain flour

METHOD

- 1 Cream butter and castor sugar until light and fluffy. Gradually beat in eggs.
- 2 Sift both flours and cocoa powder and fold in to the cream mixture to make dough. Knead lightly and split into equal portions so each child has an equal amount of dough.
- 3 Allow children to play with the dough using cookie cutters or butter knives to shape the dough.
- 4 Place biscuit creations on a lined baking tray.
- 5 Bake at 180°C for 10-12 minutes.

Note: Baking times may vary if biscuits differ in thickness and size so watch these carefully to ensure they do not burn.

Follows a sequence of steps for making designed solutions such as a recipe.

