



#BeMoreRhino

Rhino Biscuit Recipe

**World Rhino Day
22nd September 2020**



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Rhino Party Biscuits

INGREDIENTS:

- 200g unsalted butter, softened
- 200g golden caster sugar
- 1 large egg
- ½ tsp vanilla extract
- 400g plain flour, plus extra for dusting



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METHOD:

1. Heat oven to 200C/180C fan/gas 6 and line a baking sheet with baking parchment. Put the butter in a bowl and beat it with electric beaters until soft and creamy. Beat in the sugar, then the egg and vanilla, and finally the flour to make a dough. If the dough feels a bit sticky, add a little bit more flour and knead it in.

2. Pull pieces off the dough and roll them out to about the thickness of two £1 coins on a floured surface. The easiest way to do this is to roll the mixture out on a baking mat. Cut out shapes using a rhino biscuit cutter if you have one, or use the rim of a small glass and peel away the leftover dough around the edges to make round biscuits. You can decorate these after by drawing or writing rhino. Re-roll off-cuts and repeat.

3. Transfer the whole mat or the individual biscuits to the baking sheet and bake for 8-10 mins or until the edges are just brown. Leave to cool for 5 mins.

4. Once the biscuits have cooled you can decorate them, serve and enjoy!