



# GRANNY MAVIS'S FISH BISCUIT RECIPE

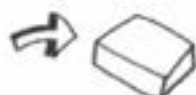
(They don't actually taste like fish ... just shortbread!)

wash your hands PLEASE!



AND get an adult to help you with the HOT STUFF (oven), and the SHARP STUFF (knife). (No accidents please!)

## Ingredients



125g softened butter



50g caster sugar



175g plain flour

spoon



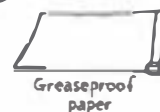
sieve



rolling pin



mixing bowl



Plus white icing sugar and raisins (for the eyes)

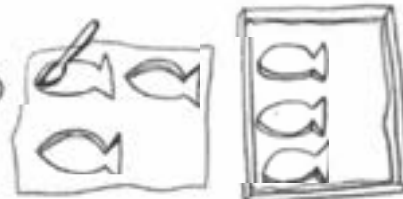
- 1 Pre-heat the oven to  $180^{\circ}\text{C}/350^{\circ}\text{F}$  - gas mark 4.

2



Weigh out the plain flour and sieve into a bowl - then add the caster sugar.

6



Carefully cut out a fish shape from the dough and place on the greaseproof paper on the tin.

3



Add the 125g of butter, then gently rub all the ingredients together until it looks like breadcrumbs.

7



Prick the biscuits with a fork and put them in the Oven for 15-20 minutes until golden.

4

Mix the dough into a ball shape. (Add a tiny bit of milk if it needs it.)



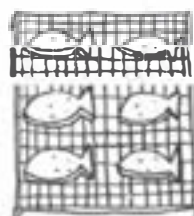
8

Then get an adult to help you take them out when cooked. Allow them to cool on a rack.



5

Gently roll out the mixture. Dust the surface and rolling pin with flour to stop it from sticking.



Then to make the EYES you can use a BLOB of icing and a raisin.



(c) Liz Pichon