

Homemade Tiny Teddys

These cute little homemade 'Tiny Teddy' biscuits will be fun to make with the kids and best of all you will know what is in that mixture.

What you need

- 1/4 cup butter (softened)
- 1/2 cup honey
- 1 cup plain flour
- 1/2 cup self-raising flour
- 1/2 tsp bicarbonate of soda
- 1 tsp vanilla extract



Directions

1. Preheat oven to 180°C (160°C fan-forced). Line a baking tray with baking paper and set aside.
2. Place all ingredients into a food processor or mixer and mix until you have a smooth ball of dough. Cover with cling wrap and allow to rest at room temperature for about 10 minutes.
3. Roll the dough out into a rectangle until it is about 4mm thick.
4. Cut out teddy shapes or whichever cookie cutter shape you pick and place onto the baking tray.
5. Bake for 5-6 minutes or until pale golden. Allow to cool on the tray for 5 minutes and then transfer to a wire rack to cool further.