## The Tiger Who Came to Tea

ACTIVITY SHEET Tiger Paw Cookies

You Will Need: Butter (dairy or non dairy) 1 cup 1/2 cup Brown Sugar 1/2 cupSugar 1/4 Milk (dairy or non dairy) Vanilla essence 1 teaspoon 2 1/2 cupsFlour 1/2 teaspoon Salt 1 teaspoon **Baking Soda** 

with

## PITLOCHRY Festival Theatre

**#PFTLightHopeJoy** 

Chocolate buttons (dairy or non dairy)

Step 1. Make the Cookie Pough

Pre-heat the over to 200C or 350F. In a large bowl, mix the butter and both sugars until light and fluffy. Add the milk and vanilla. Mix well. Add the flour, salt and baking soda. Mix until most of the flour is gone and you have cookie dough! Spoon to scoops of dough onto a baking tray lined with grease proof paper. Flatten each one a little.

Step 2. Cook in the Oven

Bake in the oven for 8–10 minutes. Remove from the baking tray onto a wire rack.

<u>Step 3. Decorate</u>



While they are still warm (but careful not too hot) add one chocolate button in the middle to be the middle of the paw, then add four buttons on their side around the top to make the claws! Grrrr.

Once the cookies are cool serve them on a plate and wait for the Tiger to ring the doorbell.

If he doesn't come just eat them!

## THAT'S IT! HAVE FUN x