

# NOISY ELEPHANT BISCUITS

IT'S TIME TO SHOW OFF YOUR BAKING BRILLIANCE!  
CAN YOU NAIL THE NOISY ELEPHANT BISCUITS?

ANCHOR  
FROM THE HEART OF  
WESTBURY

UNSALTED

## INGREDIENTS

### GINGERBREAD BISCUITS:

- 125g unsalted Anchor butter, softened
- 350g plain flour
- 1 tsp bicarbonate of soda
- 2 tsp ground ginger
- 1 tsp ground cinnamon
- 175g soft brown sugar
- 1 medium free-range egg
- 4 tbsp golden syrup

### DECORATION:

- 100g pink fondant icing
- 100g purple fondant icing
- 25g yellow fondant icing
- 25g black fondant icing
- 25g white fondant icing



PREP: 30 mins  
COOK: 15 mins



SERVES: 20 biscuits



## METHOD

### GINGERBREAD BISCUITS:

- Preheat the oven to 180C/160C fan/gas 4 and line a baking tray with baking parchment.
- Sift together flour, bicarbonate of soda, ginger and cinnamon. Add the butter and mix to bring everything together. Stir in the sugar.
- Beat together the egg and golden syrup. Add this to the mixture and stir until it combines.
- Knead the mixture into a smooth dough, wrap in cling film and place in the fridge to chill for 15 minutes.
- Roll out the mixture on a floured surface to a thickness of 2 x £1 coins.
- Use an elephant cookie cutter or knife to cut out the elephant shapes and place on the baking tray.
- Bake for 12-15 minutes and then transfer to a wire rack to cool.

### DECORATION:

- For the biscuit decoration, roll out the fondant icing to a thickness of a £1 coin and cut out the shapes shown in the image using a knife.
- Apply the fondant icing shapes to the biscuits as shown, using a small amount of water to make them stick.

#NailedIt

