CRAFT BOX

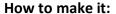
SWEET TREATS - MINI SPRINKLE BITES

This activity is for Explorers but any section or leaders could take part too!

Explorer Sweet Treat Challenge

What you need:

- 1 ½ Cups Plain Flour
- ½ Cup Salted Butter
- ¾ Cup Granulated Sugar
- 1 Egg
- Sprinkles
- Baking Tray lined with Greaseproof Paper



This activity turns cookie making into party food...

- 1. Cream together the sugar and butter, whipping it together until the butter is almost white, light and fluffy.
- 2. Stir in the flour and whisked egg.
- 3. Form the mixture into small 1-inch balls, place them on the baking paper about 2 inches apart.
- 4. Flatten the cookies into a disc shape with a thumb or back of a spoon.
- 5. Top with sprinkles.
- 6. Bake at 170 C for 15 to 18 minutes until the cookies are lightly golden.
- 7. Share with others, eat and enjoy!

Get more Crafty:

Why not create some different looking or tasting sprinkle cookie biscuits?

- Add a few drops of flavouring to change the taste of the sprinkle biscuit you could bake a variety of different tasting bites
- Add a drop or two of food colouring to the mixture to change the colour you could make a rainbow of different coloured bites
- Vary the choice of sprinkles you could rainbow sprinkles, chocolate sprinkles or even use a single sugar coated sweet as a Smartie-topped mini bite or add extra sprinkle into the mix
- Change the shape into Sprinkle topped sticks or use a shaped cutter to vary the shape

The cooking time may need to be adjusted, depending on the size of the biscuits.

Safety Notes:

Scissors / Sharp Objects: Supervise young people appropriately when they're using scissors. Store all sharp objects securely, out of the reach of young people.

Food / Allergies: Check for allergies before you begin. Make sure you have suitable areas for storing and preparing food and avoid cross contamination of different foods. All activities must be safely managed.



