

## Worksheet 1

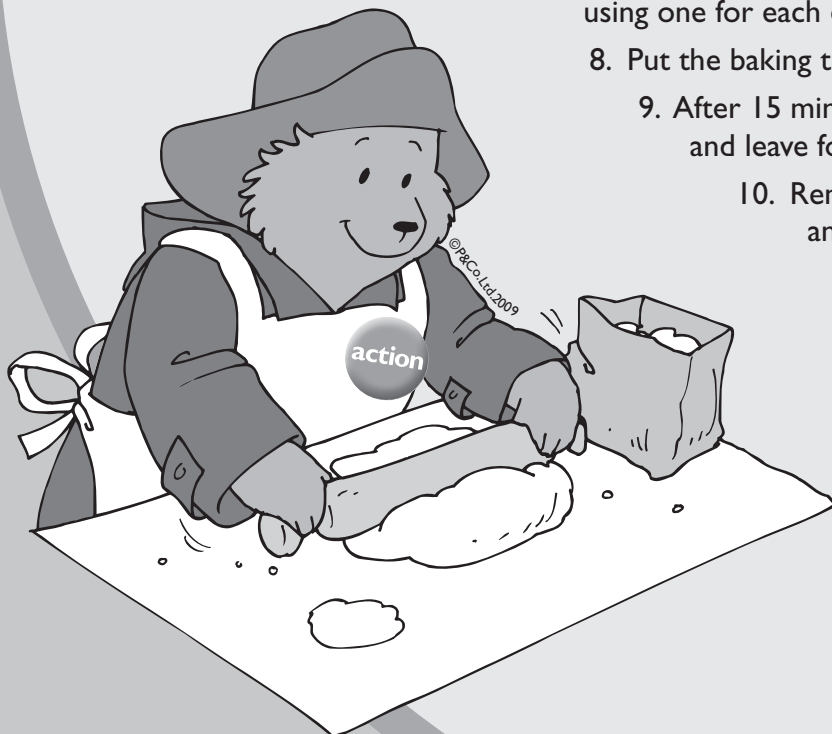
### Paddington loves cooking

Why not make these Teddy Bear Biscuits to celebrate Paddington's birthday? You could sell them to raise money for Paddington's favourite charity and take them to your teddy bears' picnic.

#### Ingredients

175g of butter, softened  
100g of caster sugar  
1 egg  
250g of plain flour  
'Smarties'

1. Preheat the oven to 180°C, 350°F, or gas mark 4.
2. Line two baking trays with baking paper.
3. Beat the butter and sugar until creamy.
4. Beat in the egg, add the flour and mix to a smooth dough.
5. Gather together with your hands, wrap in clingfilm and chill for 30 mins.
6. Cut out into teddy bear shapes and place on the baking tray.
7. Using the 'Smarties', push gently into the bear shape – using one for each eye and one for the nose.
8. Put the baking tray on the middle shelf of the oven.
9. After 15 minutes remove the biscuits from the oven and leave for 10 minutes.
10. Remove the biscuits from the baking tray and leave to cool on a wire rack.
11. When cooled store in an air-tight tin or Tupperware box.



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I hope you enjoy making and eating these Teddy Bear Biscuits during your HUGe Challenge.