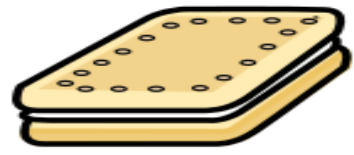




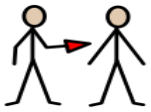
Gruffalo



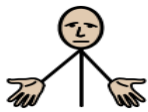
paw



biscuits



You



need:



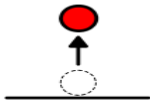
225g Margarine/Butter



115g Caster Sugar



Self



raising



Flour

225g



2  
2 tbsp



(tablespoon)



Cocoa Powder



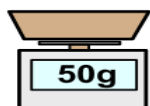
1 teaspoon



Vanilla



Extract



50g










Flaked








Almonds








   **180** +    
Pre-heat your oven to 180 oC and grease a baking tray.

**1**   +       
1. Cream the margarine and sugar together. Add vanilla flavouring

**2**    +   
2. Stir in the flour and cocoa powder

**3**   **16** - **20**   ,     
3. Roll into 16 - 20 small balls, put onto baking tray

**4**   -  **3**  of  into the

   
front of the biscuit

**5**  **13** -   to  for  5 minutes  
5. Bake for 13 - 15 minutes. Leave to cool for 5 minutes

   
before moving

  
Enjoy!