



Teddy Bear Cookies

Every bear loves a picnic, and these yummy cookies are the perfect addition to your teddy bear's picnic! You can get creative and make them even look like a teddy bear by shaping the ears and using chocolate chips as eyes and a cute little nose.

You will need an adult to help you. Please be aware that this recipe may contain allergens. I would love to see your tasty creations so please do share them online. Happy baking Party Animals!

Ingredients:

- 225g butter, softened
- 110g caster sugar
- 275g plain flour
- 80g white or milk chocolate chips
- 25 Chocolate buttons – optional

Method

1. Heat the oven to 190°C/170°C. Cream the butter in a large bowl with a wooden spoon until it is soft. Add the sugar and keep beating until the mixture is light and fluffy. Sift in the flour and add in some chocolate chips (make sure you save some for decorating). Bring the mixture together with your hands until it forms a dough.
2. Roll the dough into walnut-sized balls and place them slightly apart from each other on a baking sheet, flatten the balls a little with the palm of your hand. Shape smaller ½ balls for the ears, place two balls on the top of each bear head to create ears. Carefully flatten the smaller balls.
3. Bake them in the oven for around 10-12 mins until they are golden brown and slightly firm on top. While the bear cookies are still warm, this is when you can create a cute bear face using a chocolate button in the middle of the cookie to make a nose and use two mini chocolate chips to make eyes.
4. Leave the cookies to cool before serving.



If you like my fun activities and would like to see more from my Party Animal friends, you can sign up for free at [wellchild.org.uk/party-animal-pack](https://www.wellchild.org.uk/party-animal-pack) to get access to the Party Animals downloadable pack.

